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PRAGUE CHAPTER BOOK of RECIPES



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1922

*"We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks."*



THIRD EDITION—Enlarged and revised.

Compiled by
MARIE PAIDAR and BLANCHE KAMMERER

For the recipes published in this book, we are indebted to the members of Prague Chapter, who cheerfully gave us the very cream of their cooking recipes, and to whom we extend our sincere thanks.

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APPETIZERS

OYSTER COCKTAIL No. 1—One pint small oysters, twelve tablespoons catsup, three tablespoons tarragon vinegar, two tablespoons white vinegar, cayenne pepper and salt to taste, juice of one lemon. Serve very cold with one-fourth teaspoonful grated horseradish on top of each portion.

JULIA M. FARA.

OYSTER COCKTAIL No. 2—Six oysters, one tablespoon cocktail catsup, one-half teaspoon grated horseradish root, one-half teaspoon lemon juice. Place five or six small oysters in each glass, cover with catsup and lemon juice and place the fresh grated horseradish root on top. Serve very cold.

MARIE PAIDAR.

SARDINE COCKTAIL—One small box sardines, one-fourth cup tomato catsup, one tablespoon grated horseradish, juice of one lemon, salt to taste, one teaspoon Worcestershire sauce. Skin and bone sardines and cut into small pieces. Mix with the rest of the ingredients. Serve ice cold in cocktail glasses.

BERYL CISLER.

LOBSTER COCKTAIL—Two lobsters boiled, cut into pieces one-half inch square. Follow recipe for oyster cocktail, substituting the lobster in place of the oysters. Shrimps can be served in same manner. Serve very cold in cocktail glasses. This serves six people.

JULIA M. FARA.

FRUIT COCKTAIL—Three oranges, three bananas, one-half pound Malaga grapes, one-half cup pineapple diced, sugar to taste, juice of one lemon, twelve English walnut meats. Cut the oranges in two crosswise, reserving the peels as cups. Remove the pulp separately from each section. Remove the seeds from grapes. Mix orange pulp, grapes and pineapple, sprinkle with sugar, add lemon juice and let stand in a cool place for several hours. Before serving add the bananas and nut meats; place into orange cups and serve.

MARIE PAIDAR.

STRAWBERRY COCKTAIL—One quart strawberries, juice of two lemons, one quart cold water, two cups sugar, ice. Mash the berries well, add the water and lemon juice and let stand three hours. Strain, add the sugar and stir until dissolved. Let stand on ice one hour. Serve at the beginning of a luncheon in tall, narrow glasses, reserving three or four whole berries, cut in two for each glass.

BERYL CISLER.

GRAPEFRUIT COCKTAIL—Remove from the skin the cells and juice; add a little sugar and if desired chopped pineapple and a few Maraschino cherries. Serve very cold in thin glasses, surrounded with crushed ice or in fruit shells.

BERYL CISLER.

SARDINE CANAPES—Two tablespoons butter, three sardines, lemon juice, anchovy paste, three olives, one tablespoon chopped pickle. Spread bread with butter mixed with anchovy paste. Garnish with sardines and chopped olives and pickles. Serve hot or cold.

MARIE PAIDAR.

DEXTER CANAPES—Cut stale bread in quarter-inch slices and shape with a round cutter; toast on one side and spread untoasted side with anchovy butter; cover each slice with a slice of tomato, spread tomato with mayonnaise dressing, sprinkle with yolk of hard cooked egg put through a sieve and white of egg finely chopped. Garnish with a ring of green pepper and in the center place a sprig of parsley.

MARIE PAIDAR.

BRAIN CANAPE—One set of calf's brains, one egg, one tablespoon cracker crumbs, thin rounds of wheat bread, salt and pepper, chopped parsley. Remove red membrane and soak the brains in cold water 20 minutes. Drain and chop fine, add egg, crackers and seasoning. Spread one heaping tablespoon of this mixture on each round of bread and fry a golden brown in deep hot fat.

BERYL CISLER.

CHICKEN OR GOOSE LIVER CANAPE—Boil or saute the livers, mash or rice. Chop crisp fried bacon, moisten with creamed butter or other fat and spread on circular pieces of toasted bread. Sprinkle with bits of red or green peppers—or chopped parsley—and garnish plate with a red radish or sprig of parsley.

JULIA M. FARA.

SARDINE CANAPES—Equal parts of yolks of hard boiled eggs and sardines made into a paste, little lemon juice, spread on toast. Put whites through ricer, mix with chopped parsley and sprinkle on top.

CECELIA BARTA.

CHICKEN LIVER PASTE—Cook chicken livers slowly in hot chicken fat a few minutes. Drain and strain through sieve. Saute fresh or dried mushrooms, and chop very fine. Mix with the liver, add lemon and onion juice, salt and pepper to taste. Spread on pieces of buttered toast or on salted crackers.

BERYL CISLER.

CANAPES OF CHICKEN LIVER—Take a dozen chicken livers, saute in hot fat with an onion till tender. Smooth to a paste, add salt, cayenne, butter and anchovy essence to taste. Spread on toast. Calves' liver, sliced, may be used in place of the chicken livers.

MARY JORDAN.

CHEESE WITH EGG—Small jar cream cheese. Smooth to a paste with one teaspoon butter and one whole egg. Spread on pieces of toast, put under broiler four or five minutes and serve hot.

CECELIA BARTA.

TOMATO AND ANCHOVY APPETIZER—Round pieces of toasted bread, spread with butter, then anchovy paste. Place thin slice tomato on top, sprinkle with grated American cheese; place under broiler until cheese is melted and serve hot, garnished with sprigs of parsley.

BERYL CISLER.

TOMATO BASKET APPETIZER—Take small, smooth, firm tomatoes, one for each person. Cut one-half inch strip for handle, half way down the center on smooth flat side. Cut crosswise on both sides to the handle. Scoop out bottom of basket in four sections. Remove pulp under handle. Fill first section with hard boiled white of egg, chopped; second, with caviar; third, with the yolks of eggs, riced, and fourth, with crab meat, minced. Serve on lettuce leaves.

JULIA M. FARA.

FILLED TOMATOES—Six tomatoes, six sardellen, one small box caviar, two hard boiled eggs, one-half green pepper, one-half dill pickle. Scoop tomatoes and put on ice; when ready to serve fill with all above ingredients chopped fine, add some of the tomato that you scooped out, cover with mayonnaise and serve cold.

MARIE PAIDAR.

SARDELLEN APPETIZER—Six pieces toast of rye bread, cut round; six slices tomato, three hard boiled eggs, twelve sardellen, mayonnaise. Cut bread round and toast and place on it a slice of tomato, on this put four half sardellen which have been soaked in water, then a half egg and over this a mayonnaise dressing. It can also be served without the toast. Serve very cold.

CECELIA BARTA.

SARDELLEN APPETIZER—One-fourth pound sardellen, one-fourth pound fresh butter (scant), one-fourth teaspoon parsley, chopped fine; twelve small slices fresh rye bread or toast, two hard cooked eggs. Soak sardellen in cold water four hours, remove bones. Take equal parts of sardellen and fresh butter, creamed. Chop sardellen fine, mix with the butter, add the parsley and spread on fresh rye bread or toast. Separate egg, chop white fine and rice the yolk and decorate sandwiches with alternate rows; or soak one-half pound sardellen, bone and mash them and add two tablespoons Neufchatel cheese, two tablespoons sweet butter, a little grated onion, a pinch cayenne pepper. Spread on thin slices of toast.

CECELIA BARTA.

SARDINE APPETIZER—Two oil sardines, one tablespoon catsup, one tablespoon lemon juice, a dash of tobasco sauce, one round slice toast or buttered bread, lettuce leaf. Drain, clean, skin and bone the sardines, place crisp lettuce leaf on bread and butter plate, place bread on top, lay the sardines across and spread over the whole the catsup, lemon juice and the tobasco sauce.

BERYL CISLER.

EGG APPETIZER—Six steamed eggs, six round slices of buttered toast, six tablespoons chili sauce, lettuce. Spread round of freshly toasted bread with butter, place hot steamed or dropped egg in center of each piece, cover each egg with a tablespoon of chili sauce and serve hot on lettuce leaf.

BERYL CISLER.

MARROW BONES—Six marrow bones, one teaspoon salt, parsley. Have your butcher cut the marrow bones three inches thick and scrape the sides perfectly clean. Place in a hot oven for six minutes. Salt and send to table at once. Dress in a parsley bed and serve with toast points.

MARIE PAIDAR.

SOUPS

"Hunger is sharper than a sword."

CREAM OF TOMATO SOUP—Cook one small onion with a quart of milk. Melt two tablespoons of butter, add two tablespoons of flour, season with pepper, teaspoon of salt, two teaspoons sugar and add two-thirds cup of hot milk, then the rest gradually. Heat one pint of strained tomatoes, add one-fourth teaspoon of soda and when the bubbling stops add to the white sauce, bring to a boil and serve at once.

BLANCHE KAMMERER.

CREAM OF ASPARAGUS SOUP—Wash and drain two bunches of asparagus, reserve the tips and add stalks to one pint cold water. Boil five minutes, drain, add three pints of soup stock, slice of onion, and boil thirty minutes; rub through sieve. Melt three tablespoons of butter, add three tablespoons of flour, a teaspoon of salt, teaspoon of chopped parsley, and cook with hot stock; add one-half cup of cream and the asparagus tips which have been previously boiled, bring to a boil and serve. One-half cup of whipped cream may be added to soup just before serving.

BLANCHE KAMMERER.

TRIPE SOUP—Cut one pound of tripe in small squares, boil in salted water until tender. Dice four slices of bacon, fry with one onion chopped fine; add to soup, also one can of Campbell's tomato soup, a little paprika and thicken with a tablespoon of flour rubbed smooth with a tablespoon of butter.

ANNA ROUBIK.

DRIED PEA SOUP—Wash and soak over night two cups of dried split peas. Drain, cover with three quarts of cold water, add a ham bone and boil slowly for four hours, then add one-fourth cup of celery diced and cook until peas are tender. Melt two tablespoons of butter, add one small onion cut fine and fry brown, then add two tablespoons of flour and gradually one cup of the soup stock, add this to rest of soup, season with salt, pepper and teaspoon of sugar, bring to a boil and serve with croutons.

BLANCHE KAMMERER.

CREAM OF CELERY SOUP—Three stalks of celery, three cups of milk, one slice of onion, one teaspoon of salt, two tablespoons of butter, two tablespoons of flour, pinch pepper, one cup of cream. Cut celery in one-half inch pieces, boil in two cups of water until tender. Press through coarse sieve. Place milk and slice of onion in double boiler; when milk is scalded remove onion, add celery, seasoning, flour and butter rubbed together until smooth and cream. Cook until thick.

MARIE PAIDAR.

CHICKEN NOODLE SOUP—Cover stewing chicken with water, add celeriac, parsley, onion, carrot and salt; boil until chicken is tender. Remove chicken, strain soup and when boiling add noodles, boil five minutes and serve.

NOODLES—Two cups of flour on board, make a hollow in center into which break two eggs, add a pinch of salt. With a fork beat in enough flour to make stiff dough, then with the hands knead until the dough does not stick to board. Divide in two parts, roll out each as thin as possible and lay on cloth to dry. Cut in strips two inches wide, pile together and cut into noodles with sharp knife.

BLANCHE KAMMERER.

CREAM OF MUSHROOM SOUP—One-fourth pound of mushrooms, salt and pepper, two tablespoons of butter, two tablespoons of flour, one cup of cream, two cups of milk, one quart of rich stock made of beef and veal bones, carrots, onions and celery. Strain stock, wash mushrooms and chop, add to boiling stock and cook fifteen minutes. Put butter in saucepan, add flour and when it bubbles add other ingredients and cook until it thickens.

MARIE PAIDAR.

CREAM OF BARLEY SOUP—One-half cup of pearl barley, one quart of soup stock, one slice of onion, pepper, one teaspoonful of salt, one cup of hot cream, two egg yolks. Cook barley and onion in one quart of boiling water forty-five minutes, add the soup stock and cook until tender, season and pour over hot cream which has been stirred gradually into the beaten yolks.

JULIA M. FARA.

POTATO SOUP—Dice three large potatoes, one large carrot, one small stalk celery, one large onion or one clove garlic rubbed smooth with teaspoon salt. Add three pints water or soup stock, quarter cup barley and if desired half cup mushrooms soaked one hour in cold water. Boil until vegetables and barley are tender, season, and thicken with one large tablespoon flour cooked brown in one tablespoon butter.

BLANCHE KAMMERER.

OXTAIL SOUP—Cut oxtail in pieces at joints, cover with cold water, add soup greens, salt, celery salt and boil until oxtail is tender. Strain, add one-quarter cup rice or barley, boil twenty minutes longer, add oxtail and serve.

BLANCHE KAMMERER.

DRIED PEA SOUP—Two cups dried split peas, three quarts water, small ham bone, one clove garlic, one small onion, two tablespoons butter, two teaspoons salt, one teaspoon sugar, one-fourth teaspoon white pepper, one-fourth powdered marjoram, two tablespoons flour. Pick over and soak peas in cold water over night. Drain and rinse again. Place in a soup kettle with the bone, add the water and boil slowly four hours or more. Strain. Heat the butter in a spider, add onion and garlic chopped very fine and brown, then add flour and cook a few minutes longer, and gradually add one cup of the stock; add this thickening to the rest of the soup, with the marjoram. Let all boil up and strain through a sieve. Serve with croutons.

JULIA M. FARA.

BEEF SOUP—FARINA DUMPLINGS—Make a good beef broth, when strained and boiling add farina dumplings.

FARINA DUMPLINGS—Break one small egg into small bowl, add a pinch of salt, quarter cup of farina, stir quickly and drop immediately into boiling soup a quarter of a teaspoonful at a time, always dipping the spoon first into the soup. Cover and let boil eight to ten minutes. Remove from fire, pour one cup cold water over dumplings, cover, and let stand a few minutes before serving.

BLANCHE KAMMERER.

OYSTER BISQUE—One quart oysters, one quart milk, one blade mace, one-third cup butter, one-fourth cup flour, yolks of two eggs, salt and pepper. Clean and pick over oysters; reserve liquor; add oysters slightly chopped, heat slowly to the boiling point and let simmer twenty minutes. Strain through cheesecloth, reheat liquor, and thicken with butter and flour. Scald milk with mace, remove seasonings and add to oyster liquor. Add egg yolks and cook slightly. Season and serve.

MARIE PAIDAR.

CREAM OF CORN SOUP—One can corn, three pints milk, one slice onion chopped, three tablespoons butter, two tablespoons flour, one teaspoon salt, one-eighth teaspoon white pepper, two yolks of eggs, one cup whipped cream. Heat corn, milk and onion, press through colander. Melt butter, add flour, then two-thirds cup of hot milk mixture. Cook until smooth, then gradually add rest of milk. Beat yolks, pour on gradually little thickened milk, then the rest. Add salt and pepper. Cook, stirring constantly until smooth. Serve at once with croutons or pulled bread.

BERYL CISLER.

BLACK BEAN SOUP—One pint black beans, two quarts cold water, 2 tablespoons chopped onion, 2 stalks celery or piece celery root, two teaspoons salt, one-eighth teaspoon pepper, one-fourth teaspoon Coleman's mustard, a few grains cayenne, three tablespoons butter, two tablespoons flour, two hard boiled eggs, one lemon. Soak beans over night, drain and add cold water and rinse thoroughly. Fry the onion in two tablespoons butter, add to the beans with water and celery. Cook slowly until the beans are soft, three or four hours. Add more water as it boils away. Rub through a strainer, add the seasonings and heat; heat the remaining butter in a saucepan, add the flour and the soup gradually; cook until well blended. Cut lemon and eggs in thin slices and serve in soup.

MARIE PAIDAR.

ONION SOUP—Four medium sized onions, three tablespoons butter, one cup water, one and one-half cups milk, two tablespoons flour, salt and pepper. Slice onions and cook in two tablespoons butter. Add water and cook 20 minutes. Melt one tablespoon butter, add flour, onions and seasoning. Scald milk in double boiler, add the above and cook until blended.

MARIE PAIDAR.

TOMATO SOUP—One quart of soup stock, one can of tomatoes; boil, then strain through a sieve, pressing through all but the seeds. Boil again, season, and thicken with two tablespoons of butter rubbed smooth with two tablespoons of flour. Serve with croutons.

BLANCHE KAMMERER.

LIVER DUMPLINGS FOR SOUP—Remove skin and tough fibre from one pound of calf's liver, chop very fine, add one teaspoon of salt, one clove, garlic (grated), one tablespoon of butter, one pinch each of pepper and mace, one-half teaspoon of powdered marjoram, two eggs beaten and enough grated stale bread crumbs to make quite stiff. Shape into balls the size of a nutmeg and drop into boiling soup fifteen minutes before serving.

MARIE PAIDAR.

MARROW BALLS FOR SOUP—Two tablespoons of beef marrow fat, two eggs, one-half teaspoon of salt, a few gratings of nutmeg, bread crumbs. Split the bones and remove the marrow, cream the marrow, add the eggs well beaten, season and add enough grated stale bread crumbs to make stiff enough to form into balls the size of a walnut. Drop into boiling soup and boil fifteen minutes.

MARIE PAIDAR.

EGG BARLEY FOR SOUP—One egg, one-fourth teaspoon of salt, scant cup of flour. Beat egg slightly, add salt and enough flour to make a very hard ball of dough. Grate. Dry for a few minutes on board and drop gradually into boiling soup. Let boil five to ten minutes, then serve.

MARIE PAIDAR.

CROUTONS—Butter slices of stale bread, cut in cubes and brown in oven or cut bread in cubes, fry in a little butter in hot spider, turning until brown on all sides.

FOAM DUMPLINGS—Stir slowly the yolks of three eggs, a teaspoon of flour and a pinch of salt. When well mixed add beaten whites of three eggs and pour mixture in boiling soup, cover, boil four or five minutes, turn with skimming spoon, boil again, then lift out dumpling, cut in small squares, return to soup and serve.

LEAN KRACHT.

PULLED BREAD—Remove all crust from a fresh loaf of bakers' bread. Take two forks and split loaf in half lengthwise, then each half into quarters lengthwise, making eight long pieces in all. Lay side by side in pan and place in slow oven until a golden brown. Serve with soup or salads.

BERYL CISLER.

OYSTERS AND FISH

BAKED WHITE FISH—Clean and season fish with salt and pepper, lay slices of bacon on top, put in roasting pan with large tablespoon of lard, no water, and bake one hour, lift carefully on heated platter and serve with white sauce.

BLANCHE KAMMERER.

OYSTER STEW—Heat a quart of rich milk to boiling point, add a tablespoon of butter, salt and pepper. Heat the oysters in their own liquor, skim off scum, add to milk, boil together one minute or until oysters curl. Serve with toasted crackers.

BLANCHE KAMMERER.

SALMON LOAF—One large can of salmon, bones removed, a little lemon juice, salt to taste, one cup of rolled cracker crumbs, three eggs well beaten, one cup of sweet milk; mix all well together and bake one hour.

BLANCHE KAMMERER.

CREAMED SALMON—Drain, remove bone and break up in fine pieces one can of salmon. Heat one pint of milk, rub heaping tablespoon of butter with tablespoon of flour, add to milk, salt, pepper and boil until smooth and thick. Put cracker or bread crumbs in baking dish, then layer of salmon, layer of white sauce, etc., having the white sauce on top. Sprinkle with bread crumbs and bake a rich brown.

BLANCHE KAMMERER.

BAKED TROUT—One four-pound trout, three large potatoes, one teaspoon of onion juice, two tablespoons of butter, one teaspoon of salt, a little pepper, six tomatoes, half cup of water. Boil potatoes, mash, season with salt, pepper, butter and onion juice. Stuff fish with this; sprinkle with salt and pepper. Place in roasting pan with two tablespoons of butter, the tomatoes and water and bake fifty minutes. Serve with the gravy and garnish with hard boiled eggs, sliced.

ANNA KADLEC.

FRIED FRESH HERRING—Cut fish in pieces, remove bones, season with salt and pepper, roll in flour, dip in beaten eggs, then in bread crumbs, fry in deep fat.

ANNA ROUBIK.

JELLIED PICKEREL—Bring to a boil three cups of water, five cups of vinegar, salt, a few whole peppers and allspice, two bay leaves, one large carrot sliced and let all boil ten minutes, then add a stalk of celery and one onion sliced, three slices of lemon and pickerel cut in pieces. Boil ten minutes longer. Pour into a deep bowl, and when cool set on ice to jell.

MARY KEC.

PICKLED HERRING—Clean and soak salt herring over night in cold water. Drain and cover with following: Cup of water, cup of vinegar, few slices of lemon, teaspoon sugar, two onions sliced, teaspoon mixed whole pickling spices, one bay leaf and one apple peeled and grated. Allow herring to remain in this pickle over night before using.

BLANCHE KAMMERER.

SHRIMP SPANISH (In Ramekins.) One pint shrimp, one tablespoon flour, one tablespoon butter, one tablespoon catsup, one tablespoon cream, one cup hot soup stock, two yolks, salt, cayenne and grated onion. Heat butter, add flour, add other ingredients in order given. Cook until smooth and add the shrimps. Fill this mixture into ramekins and cover with cracker dust and butter, and bake six minutes. Serve at once.

MARIE PAIDAR.

SHRIMP A LA CREOLE IN CASSEROLE. One quart shrimps (boiled), one-half can mushrooms, one-half can French peas, one-quarter can tomatoes, one onion, three cloves, one bay leaf, two tablespoons catsup, salt and cayenne pepper. Stew all the above ingredients together, but the shrimp, one hour in a casserole, add the boiled shrimp, cut into dice. Serve very hot.

BERYL CISLER.

MOULDED SALMON WITH CUCUMBER SAUCE—One can salmon, one-half tablespoon salt, one and one-half tablespoons sugar, one-half tablespoon flour, three-fourths tablespoon gelatine dissolved in two tablespoons cold water, one-half teaspoon paprika, one teaspoon dry mustard, yolks of two eggs, one and one-half tablespoons melted butter, three-fourths cup sweet cream, one fourth cup vinegar. Remove salmon from bone, rinse thoroughly with hot water, drain and separate in flakes. Mix dry ingredients, add yolks, butter, cream, vinegar and cook in double boiler until mixture thickens, then add soaked gelatine, salmon flakes, mix thoroughly and fill individual molds, chill and serve with following sauce: Beat one bottle whipping cream until stiff, add one-fourth teaspoon salt, paprika to season, then gradually two tablespoons vinegar and last one cucumber chopped and well drained.

MARIE PAIDAR.

SALMON CROQUETTES—Two tablespoons of butter, two tablespoons of flour, one large can of salmon, one teaspoon of lemon juice, one cup of milk, one egg, bread crumbs. Drain the salmon and remove bones and skin. Make a thick sauce of butter, flour and milk. Cook until smooth and season with salt, pepper and lemon juice. When cold stir in salmon. Shape into croquettes, dip in egg and bread crumbs and fry in deep fat.

MARY KLENHA.

FRIED HALIBUT OR SALMON STEAKS—Sprinkle steaks on both sides with salt and sugar and let stand at least one hour before frying. Drain off liquid, dip in beaten egg, then bread crumbs and fry in half butter and half lard.

BLANCHE KAMMERER.

MOCK OYSTERS—Four pounds of roasted veal cut in small cubes, one large head of cauliflower boiled in salt water and cut in pieces and one can of shrimps or crab meat shredded, mixed together. Make a gravy of three cups of beef stock thickened with a tablespoon of flour browned in a tablespoon of butter, add to above ingredients and bring to a boil. Then rub one can of sardells with one-half pound of sweet butter to a paste. Grease large oyster shells with paste, fill with the boiled mixture, sprinkle with bread crumbs and grated American cheese and bake in a hot oven until brown.

FRANCES KOLAR.

BAKED TROUT—Scale trout but do not remove tail or fins, season with salt, place in buttered roasting pan, sprinkle with flour and bake until half done, then add one cup of sour cream, bay leaf and small onion in which a few cloves are stuck, slice of lemon and bake until fish is tender.

ROSE HAVLATKO.

CREAM OF LOBSTER—Melt one tablespoon butter, add one tablespoon flour, stir in slowly one cup milk, season with salt, pepper and chopped parsley, add one can lobster shredded, heat through thoroughly, then add one cup cream, stir, take from fire and serve on toast.

BLANCHE KAMMERER.

BROILED HALIBUT STEAK—Lay the steaks in salt and water for half an hour, then marinate in equal parts of oil and lemon juice for another half hour. Wipe dry and broil, turning twice carefully. Lay upon a hot platter, spread with a sauce made of butter, lemon juice and minced parsley, beaten to a cream. Set in the oven for a minute and serve.

MARY JORDAN.

BAKED TROUT—Three and one-half pounds of trout, one can of tomatoes, one onion cut fine, one piece of celery root, one tablespoon of flour, one egg yolk, Worcestershire sauce, one tablespoon of butter. Wet the flour with a little of the cold tomato. Salt fish and let stand several hours. Place fish in dripping pan with tomatoes, onion, celery and butter, and bake one-half hour. Strain the sauce and just before sending to the table thicken with the egg yolk and add the Worcestershire sauce.

MARY JORDAN.

BOILED FISH WITH LEMON SAUCE—Three and one-half pounds of pike or salmon trout, juice and grated rind of two lemons, yolks of two eggs, one teaspoon sugar, salt to taste, parsley, one cup hot fish stock. Stir the grated rind of the lemons with the beaten yolks, add the lemon juice, and very gradually pour on the hot fish stock. Cook until thick, stirring constantly. Add the sugar and parsley. Serve with fish boiled in water to which salt, onion, whole pepper, parsley and a tablespoon of lemon juice has been added. Skin and bone fish before boiling. If sauce is not thick enough add more egg yolks.

MARY JORDAN.

CODFISH BALLS—One pint codfish picked very fine, two pints potatoes cut fine, put together and boil until very tender. Drain thoroughly, mash well, add tablespoon butter, two eggs well beaten and dash of pepper. Form into balls, dust with flour and fry in hot lard.

BLANCHE KAMMERER.

ESCALLOPED SALMON—Remove skin and bones from can of salmon, chop fine, add salt, pepper, teaspoon butter, one of lemon juice or vinegar, one-half cup soft bread crumbs and three well-beaten eggs. Bake in buttered baking dish placed in pan of boiling water. Bake twenty minutes, turn out on heated platter and pour over it a rich white sauce.

BLANCHE KAMMERER.

OYSTER PATTIES—One pint small oysters, one cup cream, large teaspoon flour, salt and pepper. Let cream come to a boil, mix flour with a little cold milk and stir into boiling cream, add seasoning, then add oysters which have been boiled in their own liquor a few minutes and drained, boil up once, fill pattie shells and serve hot.

BLANCHE KAMMERER.

KEDGEREE—One-half can salmon, two eggs, two cups boiled rice, two tablespoons butter, salt and pepper to taste, one tablespoon parsley chopped. Put butter, salt, pepper in sauce pan, add rice, break fish in small pieces removing bones and add with whatever liquid is on fish, stir until boiling hot, then add eggs well beaten and serve at once.

BLANCHE KAMMERER.

CREAMED CRAB MEAT—Melt a tablespoon of butter in a saucepan, add one tablespoon of flour and stir until smooth, then add one cup milk and one-half cup cream, stirring constantly. When the mixture has thickened add one pint of crabmeat and a little cayenne pepper. Heat thoroughly, add the juice of one-fourth lemon, and salt to taste. Serve hot on toast. Sprinkle with chopped parsley.

EMILY KERNER.

CRABMEAT IN RAMEKINS—Melt one tablespoon butter, add one tablespoon flour and stir until smooth, then add one cup cream and one-fourth cup milk, one-fourth teaspoon salt, pinch cayenne pepper. Cook until thick, stirring constantly. Remove from fire add one yolk and mix well, add one cup crabmeat. Put into ramekins, sprinkle with bread crumbs, dot with butter, set ramekins in pan half filled with hot water and bake in moderate oven until crumbs are brown. Garnish ramekins with sliced lemon, sprinkle one-half of each slice with chopped parsley, other half with paprika.

MARIE PAIDAR.

FRESH CRABMEAT AND GREEN PEPPERS—One pint crabmeat, two green peppers, one-half pint white sauce. Cook crabmeat in white sauce made as follows: One tablespoon of butter, one tablespoon of flour, one-fourth teaspoon of salt, one-eighth teaspoon of pepper, one cup of hot milk and one-half cup of cream. Melt the butter in a saucepan. Remove from fire and mix with flour. Cook until it bubbles, then add milk and cream, stirring constantly until it thickens. Add peppers cut in small pieces, crabmeat, season and serve on toast.

ANNA KADLEC.

MEATS

*Not meat, but cheerfulness, makes the feast;
Who carves is kind to two, who talks to all:*

BAKED HAM—Soak raw ham (larger hams are more juicy) over night in cold water. In the morning cover with warm water, add one cup molasses and boil until you can pierce it with fork, about twenty minutes to a pound. When ham is boiled sufficiently remove to roasting pan, peel off thick skin over fat part of ham, cover with a paste made of Coleman's dry mustard mixed with vinegar, add four cups of water in which ham was boiled and bake one hour, basting often. Scrape off any of the mustard that becomes too brown, sprinkle liberally with brown sugar and bake until sugar is dark brown.

MARIE PAIDAR.

HAM EN CASSEROLE—One slice ham cut thick, one small chopped onion, one bay leaf, one blade mace, four cloves, one-half teaspoon celery salt, one green pepper, chopped, one teaspoon sugar, salt and pepper, two cups stewed tomatoes. Broil or pan broil ham on both sides, place in casserole, add the seasonings, pepper and onion. Add the tomatoes. Cover and bake slowly two and one-half hours.

MARIE PAIDAR.

BAKED HAM WITH POTATOES—Two slices of raw ham about one inch thick, bring to boil and drain. Butter a baking dish, lay slices of ham on bottom, fill with sliced raw potatoes cut thick, dot with two tablespoons of butter, season with pepper and very little salt, add milk to fill dish three-quarters and bake until potatoes are tender, then place ham on top and bake until brown.

MARIE PAIDAR.

BOILED HAM—One fat ham, 15 pounds, one medium onion, sliced, one dozen cloves, carrot, celery, diced, cold water, ten pepper corns, two bay leaves, one-half cup brown sugar, three cups rye bread crumbs. Soak ham several hours or over night in cold water to cover. Wash thoroughly, trim off hard skin near end of bone, put in a kettle with the onion, carrot, celery (twice as much as you would for flavoring soups), and spices, cover with cold water, heat to the boiling point, skim, and cook slowly until tender, 5 or more hours, $\frac{1}{2}$ hour to a pound. Remove from stove, let cool in brine, remove from water and take off the skin. Place in dripping pan, sprinkle with the sugar and a thick layer of the bread crumbs. Stick with cloves $\frac{1}{2}$ inch apart. Place in oven to brown about 1 hour.

BERYL CISLER.

SPANISH CHICKEN—Cut up chicken, place in roasting pan, season with salt and pepper, add four or five slices of bacon cubed and fried with one large onion until brown, one can of tomatoes, one cup water, red pepper or paprika to taste and roast until chicken is tender. Strain gravy, thicken with a little flour and water mixed, add one can peas, one can mushrooms drained, and one cup cooked carrots cut in small pieces; let come to boil, pour over chicken and serve. Beef can be made the same, only stew it on top of stove instead of roasting.

MILADA R. KOREN.

STEWED CHICKEN WITH PARSLEY GRAVY—Joint a stewing chicken, cover with boiling water, add piece of celery, parsnip, carrot, parsley, onion; season with salt and stew until tender. Remove chicken and strain broth. Fry three tablespoons flour with two tablespoons butter until a light yellow, add to half of the chicken broth and boil until thick; add five sprigs parsley chopped fine and a little nutmeg or mace and perhaps a little more salt. When this gravy is boiling drop in dumplings and boil fifteen minutes over slow fire, stirring often.

DUMPLINGS—One box of Uneeda crackers, rolled fine, or same amount of bread crumbs. One heaping tablespoon butter, half clove garlic rubbed with a little salt, parsley chopped fine, three eggs and quarter cup milk. Form balls size of walnut.

CECELIA BARTA.

STEWED CHICKEN MUSHROOM GRAVY—Joint stewing chicken, cover with boiling water, add soup greens and onion, season with salt and stew till tender. Remove chicken and strain. To greater part of broth add noodles or rice, boil until noodles are done or rice tender and serve as chicken soup. To remaining stock add dried mushrooms which have been washed, soaked about one hour and chopped fine, boil until mushrooms are cooked, then thicken gravy by adding one heaping tablespoon of flour fried light yellow in one tablespoon of butter. Season with paprika or red pepper and serve with dumplings.

MARY KEC.

SPANISH STEW—Joint a plump chicken of about five pounds, place in kettle, add one can tomatoes, one onion, one stalk celery and one carrot. Add enough water to cover, salt to taste, one-half of a Mexican pepper and stew until chicken is tender. Add one teaspoon sugar, one can of mushrooms, and one can of peas drained. Bring to a boil and serve.

MARIE PAIDAR.

CHICKEN A LA KING—One pint of boiled chicken cut in thick pieces, two tablespoons butter, two fresh mushrooms, one cup cream and one cup milk, yolks of two eggs, one teaspoon salt, one green pepper and one pimento cut into long thin strips. Melt butter, add mushrooms, cook five minutes. Add chicken, heat through, add salt and the strips of peppers, beat the yolks until light, add the milk and cream; cook over boiling water, stirring constantly until thickened, about one and one-half minutes. Then pour over the hot chicken mixture, mix and serve at once on toast.

ANNA KADLEC.

CHICKEN EN CASSEROLE—Joint one chicken and roll in flour. Melt one tablespoon butter and one of lard or butter substitute, add one onion sliced thin and chicken. Fry until browned on all sides. Heat casserole in oven and in this place one cup diced celery, one green pepper cut fine and on top of the vegetables place chicken, add salt to season and cover with hot water. Cover casserole tightly and bake in moderate oven until chicken is tender. A fowl too tough to use any other way can be made tender and delicious when cooked in a casserole.

ANTONETTE STIFE.

HOOSIER FRIED CHICKEN—Joint a chicken, season with salt and pepper, roll in flour, and fry in iron skillet with two tablespoons of butter and one of lard until nicely brown on all sides, cover with boiling water, cover skillet tightly and bake until chicken is tender. If necessary, thicken gravy with a little water and flour mixed.

MARY JORDAN.

BROILED SPRING CHICKEN—Take a very young spring chicken of about one to one and one-half pounds. Clean and split down the back, break the joints and remove the breast bone. Remove internal organs and clean thoroughly. Sprinkle with salt and pepper and rub well with soft butter. Place in broiler and broil 20 minutes over a clear fire, or under the flame in broiling oven of gas stove, being careful to turn broiler that all parts may be equally browned. The flesh side must be exposed to the fire the greater part of the time as the skin side will brown quickly. Remove to hot platter and spread with hot butter.

Or chicken may be placed in dripping pan, skin side down, seasoned with salt and pepper and spread with soft butter and bake 15 minutes in a hot oven and then broiled to finish.

BERYL CISLER.

CREAMED CHICKEN WITH PAPRIKA GRAVY—Joint a chicken, and season with salt. Fry one large onion cut fine in tablespoon of butter, add chicken and pot roast until golden brown, then cover with boiling water and simmer until chicken is tender. Mix two tablespoons flour into pint of sour cream, add to chicken, season with red pepper or paprika and boil until gravy is thickened.

MILADA R. KOREN.

CREAMED CHICKEN—Joint stewing chicken, cover with boiling water, season with salt and one small onion and boil until meat is tender. Remove chicken, strain soup and add one pint sweet cream in which has been thoroughly mixed two heaping teaspoons flour, add butter size of a walnut, a little pepper and boil carefully ten minutes. Make dumplings as follows: One pound flour, one teaspoon baking powder sifted together, then work in a small spoon butter, add pinch of salt, one cup of milk, mix all well, form in small balls, drop in boiling salted water, boil fifteen minutes, then drop them in creamed soup, add chicken, heat through, and serve at once.

JENNIE RATAIK.

ROAST SPRING CHICKEN WITH DRESSING—Prepare two chickens for roasting, stuff with dressing as follows: One-half pound rolled crackers, one cup milk, one tablespoon lard, four eggs, one teaspoon salt or more to taste, add one clove garlic grated, one teaspoon marjoram, tablespoon parsley chopped fine and one teaspoon chives mixed together. Season chickens with salt and caraway seed, a generous lump of butter and roast until tender and a rich brown.

KATE MLNARIK.

POULTRY DRESSING—For one large chicken soak half loaf of dry white bread in cold water. Chop chicken liver, heart and a small onion fine, fry in a little butter until onions are light brown. Squeeze most of the water out of bread, add the onions and liver, few sprigs of parsley chopped fine, salt, pepper, two eggs, a tablespoon of butter and mix together thoroughly.

BLANCHE KAMMERER.

DRESSING FOR DUCK OR GOOSE—One cup of apples chopped, one cup stewed prunes cut in pieces and one cup bread crumbs, mixed together.

MARY JORDAN.

POULTRY DRESSING—For one large chicken, grate one-half loaf of dry bread, add a few crackers rolled fine, two well beaten eggs, an eighth of a teaspoon of mace, a few sprigs of parsley chopped fine, large tablespoon butter, season with salt and pepper, add one-quarter pound almonds blanched and chopped and enough milk and water mixed to make dressing quite soft.

MARY JORDAN.

JELLIED CHICKEN—Three cups cooked chicken, two table-spoons gelatine, one-half cup cold water, three cups chicken stock, salt and pepper. Soften the gelatine in cold water; add the hot chicken stock and seasonings. Strain and when cold, add the chicken.

MARIE PAIDAR.

LAMB STEW—Cover three pounds lamb shoulder cut in pieces with cold water and boil about one hour, then add three bunches of young carrots scraped and sliced about one-half inch thick, season with pepper and salt, two teaspoons sugar and boil until carrots are tender. Thicken with two tablespoons flour browned in two tablespoons butter.

MARIE PAIDAR.

CHOP SUEY—One large onion (Spanish preferred) cut in small pieces and fried brown in one tablespoon butter, then add one pound each of veal and pork cut in small squares, a teaspoon salt and one teaspoon caraway seed can be added if desired, cover with hot water and simmer slowly one-half hour. Then add one cup dried mushrooms which have been previously washed and soaked one hour, simmer with meat, add two stalks of celery cut in small pieces and cook until all is tender. Burn two tablespoons of sugar in a pan until brown as molasses, add to chop suey and thicken with one tablespoon flour mixed smooth in one-half cup water. Boil few minutes longer and serve with boiled rice.

JENNIE RATAJIK.

CHOP SUEY—Cut up four onions, place in skillet and add immediately two pounds of veal and pork or round steak cut in small pieces, also two stalks of celery cut fine, season with red pepper and salt to taste. Cover and let simmer adding water if necessary. When half done add dry mushrooms boiled and strained and cook until meat it tender.

JOSEPHINE G. KLEISNER.

CHINESE CHOP SUEY—Cut two pounds of lean pork or chicken into one-inch pieces. Slightly brown two tablespoons of butter in large skillet, add meat and fry until almost done. Cut up four large onions, two large stalks celery in one-half-inch pieces one dozen Chinese potatoes pared and sliced thin, one and one-half cups bamboo shoots sliced, and one cup of dry mushrooms, soaked, par-boiled and drained. To the fried meat, add the onions and cover, cook slowly for a few minutes, add mushrooms, celery, Chinese potatoes, pour on a pint of soup stock or boiling water. Simmer for about one-half hour and add the bamboo shoots. Mix one and one-half tablespoons corn starch in another cup of soup stock or water. Pour on the mixture and add two tablespoons of molasses and one-half cup of Chinese suey sauce. Bring to a boil and serve with boiled rice.

JULIA M. FARA.

CHOP SUEY—Two pounds of pork shoulder, one pound of veal, or round steak, cut in small pieces, fry in one heaping tablespoon butter until quite brown, add four onions cut in small pieces and let them brown, then cover with boiling water, add two stalks celery cut in small pieces, one-eighth pound dried mushrooms previously soaked, one tablespoon flour and stew carefully until meat is tender. Then add four more onions and two stalks celery cut in small pieces, salt and pepper to taste, three teaspoons of sugar burnt brown like molasses, one can strained white mushrooms and boil a few minutes longer, serve with boiled rice.

RICE—Soak and wash in several waters one pound of rice, put to boil with at least four quarts cold water and tablespoon salt, boil eighteen minutes from time it starts to boil, strain, blanch with cold water, put back on stove and heat carefully with tablespoon of butter.

BLANCHE KAMMERER.

BEEF EN CASSEROLE—Two and one-half pounds beef, chuck or round, two tablespoons beef drippings, one small carrot, cut in dice, one tablespoon flour, one small onion, sliced, salt and pepper to taste, one cup strained tomatoes, one bay leaf. Salt and pepper the meat and dust with the flour. Heat the fat in a frying pan and brown the meat in it on all sides. Place meat in casserole, add other ingredients, cover and let simmer at a low temperature until tender, keeping the casserole well covered so as not to allow the steam and juices to escape. Serve hot with mashed or baked potatoes.

BERYL CISLER.

STEAK IN CASSEROLE—Broil a thick steak a few minutes; then put it into a casserole. Add one carrot, one onion, one parsley sprig, one bay leaf, one-half turnip, one teaspoon catsup, six mushrooms, one wineglass Madeira wine. Let cook slowly until vegetables are tender.

MARIE PAIDAR.

BEEFSTEAK AND ONIONS—Slice onions thin. Place in spider with a little fat and season with salt and pepper, brown slightly, add steaks, cover tightly. When ready to serve spread onions on top. A nice way to warm over steak.

MARIE PAIDAR.

FILLET OF BEEF—Lard a 4 pound fillet, season with salt and pepper, put it into a roasting pan and roast thirty minutes in hot oven. Garnish with vegetables.

BERYL CISLER.

BRAISED BEEF—A piece of rump weighing three pounds, larded. Season with salt, pepper, chopped parsley and a little garlic minced fine if desired. Add one carrot, cut into round pieces; one slice onion, one bay leaf. Cover and brown well on both sides. Baste it often and add a little soup stock. Brown and strain the gravy over the meat.

MARIE PAIDAR.

BEEF STEW—Three and one-half pounds beef, one-half onion, one-quarter cup turnip, cut up, one-quarter cup carrots, cut up, two tablespoons beef drippings, two potatoes, salt and pepper, one-quarter cup flour, water to cover dumplings. Wipe the meat, remove all the small pieces of bone, and cut into small pieces. Put the larger bones and tough meat into the kettle and cover with cold water. Dredge the rest of the meat with flour, pepper and salt, and brown it in the melting fat in the frying pan. Brown the onions also. Then put the meat and onions into the kettle and let it simmer 2 or 3 hours or until the meat is tender. Half an hour before serving add the other vegetables; 15 minutes before serving add the dumplings. Cook 15 minutes. When done take out the dumplings, remove the pieces of bone and fat. If necessary thicken the gravy with flour and add some pepper and salt. One-half cup strained tomatoes can be added, if liked.

MARIE PAIDAR.

BEEF TENDERLOIN, EGYPTIAN STYLE—Cut a good-sized tenderloin in two lengthwise. Pound each half and season with salt, pepper, paprika, a little ginger, chopped onions and bacon. Put halves together and pin with toothpicks. Place in roasting pan with a carrot, onion, parsley, a few whole spice and a little water and roast until meat is tender. Strain gravy, put on stove to boil and add three beaten yolks to which one tablespoon of flour has been gradually added, boil until gravy is thickened, season with a little sugar, lemon juice or vinegar and perhaps a little more salt. The gravy should be sweet sour.

SOPHIE SMAHA.

BEEF LOAF—Two pounds of beef, two pounds of pork chopped fine, three eggs well beaten, salt to taste, a pinch of allspice, ginger and pepper, two cloves of garlic grated, a little marjoram powdered and one large onion chopped fine and fried a golden brown in tablespoon of butter. Soak three slices dry bread in milk and add to above also two slices bread grated and one-half cup of milk. Stir together thoroughly and if too dry add more milk. Place in buttered pan, form into a loaf, lay sliced bacon over top and little pieces of bayleaf if desired, one cup of water and bake about one and one-half hours. Strain gravy, skim off all fat and add two cups of sour cream mixed with two tablespoons flour, boil until thick.

MILADA R. KOREN.

BONELESS BIRDS—Two pounds of round steak sliced thin, cut into pieces about five inches square. On each piece lay a small slice of bacon and a little chopped onion, roll up, pin together with toothpicks and pot roast them to a nice brown in a tablespoon of butter and a little suet, large onion, carrot and tomato, then cover with water, season with celery salt, salt, paprika and stew until birds are tender. Strain gravy and thicken with tablespoon of flour mixed with a little water.

BLANCHE KAMMERER.

HAMBURG STEAKS—One pound of round steak ground, season with salt, pepper and a few drops of onion juice. Form into six cakes, handling as little as possible. Put in a slightly greased, hot frying pan, sear on one side, turn and sear on the other side. Cook six minutes if liked rare, eight minutes if well done. Remove to hot platter and spread over the following: Maitre d'hotel Butter. Put one-fourth cup butter in bowl, beat until creamy, add one-half teaspoon salt, one-eighth teaspoon pepper and one-half tablespoon finely chopped parsley, then add very slowly three-fourths tablespoon of lemon juice. Garnish platter with buttered cauliflower and sprigs of parsley.

JULIA M. FARA.

BEEF POT ROAST, TOMATO GRAVY—Beef from shoulder, about three pounds; pot roast in tablespoon of butter and a little suet, large onion, parsnip and carrot, until brown on all sides, cover with water, season with salt, celery salt, pepper and stew about an hour; add one small can tomatoes, teaspoon of sugar, boil until meat is tender; strain gravy, thicken with two tablespoons flour mixed in a little water, serve with boiled spaghetti, rice or dumplings.

BLANCHE KAMMERER.

CORNEB BEEF HASH—Two cups cold cooked corneb beef chopped fine, two cups boiled potatoes cubed, one onion chopped fine, one-fourth cup cream, teaspoon butter and salt and pepper to season. Fry until under side is nice and brown, fold one-half over the other and turn out on heated platter.

LENA KRACHT.

BEEF WITH DILL PICKLE GRAVY—Three pounds beef from shoulder, water to cover, a few whole allspice and peppers, two bay leaves, one large onion, salt, four dill pickles and vinegar according to taste. Remove meat when tender and add to the stock one pint sour cream in which two tablespoons flour have been thoroughly mixed, boil a few minutes, strain, pour over meat and serve.

MARY KEC.

CHILE CON CARNI—Brown four chopped onions in two tablespoons drippings, add two pounds ground flank or round steak. When brown add one cup celery and two green peppers chopped, also two Mexican peppers if desired hot, three tablespoons catsup, one tablespoon Worcestershire sauce, two tablespoons uncooked rice; cover with water and boil about half hour and, lastly, add one pound of Mexican or kidney beans previously boiled.

JULIA M. FARA.

HUNGARIAN GOULASH—One pound lean beef, one pound lean veal, one tablespoon fat, one large onion, diced, one teaspoon paprika, one cup strained tomatoes. Veal and beef mixed. Cut into one inch squares and brown in hot fat with the onion, salt and paprika. When the meat is brown, add the tomatoes, and one-half hour before serving, add some small potatoes. Let cook slowly closely covered.

BERYL CISLER.

HUNGARIAN GOULASH—Three pounds veal cut in one-inch cubes, three large potatoes diced, three large onions sliced, salt and pepper to season, one-half teaspoon paprika, one cup cream and two tablespoons butter or drippings. Fry the onion in drippings until brown, add veal and fry until meat is nicely browned, then add one-half cup water, cover closely and cook slowly until nearly done, then add potatoes and seasoning, cook until meat and potatoes are tender and last add cream in which one teaspoon of flour has been thoroughly mixed, boil together a few minutes and serve at once.

LENA KRACHT.

VEAL CUTLETS—Use slices of veal from the ribs or from the leg cut $\frac{1}{2}$ inch thick; season them, dip in crumbs, then dip in egg, then again in cracker or bread crumbs. Fry slowly until well browned in salt pork, fat or butter, or finish cooking in oven in dripping pan with plenty of fat.

MARIE PAIDAR.

VEAL LOAF—Three pounds of ground veal, quarter pound of butter, three eggs, half cup cream, four crackers rolled fine, teaspoon of pepper, teaspoon salt, a little powdered sage, mix eggs with cream, beat well together and bake in loaf tin one and one-half hours, basting often.

ANNA BROZ.

VEAL LOAF—Two pounds of veal and one pound of lean pork ground, two beaten eggs, one teaspoon salt, small onion grated, one-half green pepper chopped fine, one cup of cream, four crackers rolled mix well. Put into two small bread tins, lay slices of bacon on top and one bay leaf on each loaf. Bake one hour in hot oven.

MARIE PAIDAR.

VEAL ROLLS OR MOCK BIRDS—Take veal steak, cut thin, three by five inches in size. Spread with any desired Bread Dressing, or fill with chopped boiled ham, a small lump of butter or other fat, salt, pepper, chopped parsley and a little chopped onion. Make little rolls of them and tie or pin with a tooth pick. Brown them well in hot butter. Add a little soup stock and flour and cook until tender. Add one cup sour cream shortly before serving.

JULIA M. FARA.

SEKANINA—Three pounds veal, one pound smoked meat, one-half pound bacon sliced, four eggs, one cup farina, one clove garlic, one-half teaspoon ground allspice. Cook veal and smoked meat until tender. Chop fine. Mix farina with meat then add to the stock, then the beaten eggs, garlic grated and allspice. Place in deep pan, lay sliced bacon on top and bake slowly about three-quarters hour.

MARIE E. TUREK.

SWEETBREADS— $1\frac{1}{2}$ pounds sweetbreads parboiled 15 minutes in water to which one tablespoon lemon juice has been added. Drain. Drop into cold water for a few minutes then remove all membrane. Salt, roll in flour and saute 15 minutes in two heaping tablespoons butter. Place sweetbreads in small dripping pan. Lay thin slices of bacon on top of sweetbreads, pour over the butter in which they were sauted and bake in slow oven until bacon is brown.

BERYL CISLER.

FRIED SWEETBREADS—One pound sweetbreads, one-fourth cup bread crumbs, one egg, one-half teaspoon salt, one-eighth teaspoon pepper, one-eighth teaspoon ginger. Parboil sweetbreads; roll in fine bread crumbs, then egg and again in crumbs. Fry a nice brown in deep, hot fat or in the frying pan with a little fat. Serve with tomato sauce.

MARIE PAIDAR.

SWEETBREADS WITH MUSHROOMS—One and one-half cups boiled sweetbreads (cut in cubes), one scant cup stewed mushrooms (cut in quarters), one cup cream, one tablespoon butter, two eggs (yolks), salt and pepper to taste. Heat cream in a sauce pan, add sweetbreads and mushrooms, the butter, pepper and salt and beaten yolks. Cook until thick stirring constantly, and serve at once on buttered toast.

BERYL CISLER.

TO BOIL SMOKED TONGUE—One smoked tongue, cold water to cover, six bay leaves, one teaspoon whole pepper, one teaspoon cloves, one onion, sliced. Wash the tongue and if dried out, soak in cold water over night. Place in kettle with seasonings and let simmer slowly until tender from two to four hours. Then remove from the brine, pull off the outer skin, cut off root and let cool in the brine. May be sliced cold or serve hot with sweet and sour sauce.

BERYL CISLER.

PICKLED BEEF TONGUE—Cut up one large onion into one cup vinegar, one and one-half cups water, then add six cloves, six allspice, one bay leaf, piece lemon rind, one carrot, one-half celery root cut in small pieces and two tablespoons salt. Boil ten minutes and let cool. Take a tin pie plate, put on gas flame, place tongue on plate for a few minutes until skin loosens then peel off. Continue until all skin is off, then wash well. Place in dish and pour over the liquid boiled with vegetables and seasoning. Let stand two days. Put on to boil in same liquid and boil until tender. Remove tongue, add one pint sour cream, thickened with two tablespoons flour. Boil until smooth, then strain. Cut tongue into slices and place into gravy, and let come to a boil. Serve with dumplings.

JOSEPHINE HONSIK.

BAKED BEANS—Soak three cups of navy beans in water over night. In the morning drain, cover with water, add a teaspoon of soda and three-fourths pound lean salt pork cut in two-inch pieces. Boil one-half hour, drain, then place in small roasting pan and add the following: One can tomatoes, one large onion cut fine, boil twenty minutes and strain, then add three tablespoons molasses, one-half cup syrup, two tablespoons sugar and one teaspoon Coleman's mustard. Mix all together and bake one and one-half hours.

MARY JORDAN.

RABBITS WITH SOUR CREAM GRAVY—Two rabbits cut in pieces, cover with vinegar and water half of each, one large onion sliced, half a lemon sliced, a few whole allspice, bay leaf, salt to taste and let stand over night or longer, if desired. Place rabbits in roasting pan, add the onions, spices, etc., some of the liquor, cover with slices of bacon, paprika and celery salt and bake until nearly done then pour over one pint of sour cream mixed with one heaping tablespoon flour and tablespoon of sugar and bake until rabbits are tender and gravy golden brown. Beef and pork tenderloins can be prepared same way except don't pickle the tenderloins over night.

BLANCHE KAMMERER.

RABBIT WITH DARK GRAVY—Cut two rabbits into pieces, place in large bowl, and cover with equal parts of vinegar and water; one large onion sliced, four sprigs thyme, one-half celery root sliced, three slices lemon, one or two bay leaves, one small carrot sliced, one tablespoon salt, one teaspoon pickling spices. Allow this to soak one or two days. Put to boil, add one-half pound prunes, boil until rabbits are tender. Remove the rabbits. Thicken gravy with one-half pound ginger snaps softened in a little cold water. Brown one tablespoon butter and one of sugar, add to gravy. Boil until smooth. Strain and add the rabbit. Bring to boil and serve with dumplings. One-half cup blanched almonds and one-fourth cup seeded raisins may be added to gravy.

MARIE PAIDAR.

BOSTON BAKED BEANS—Soak one quart of navy beans over night. Cook until soft, then put in pan with one pound salt pork sliced, two-thirds cup of molasses, one teaspoon dry mustard, two teaspoons salt. Cover with hot water. Bake in slow oven four hours, adding hot water once or twice to keep moist.

MAY FRIEDL.

BAKED BEANS—One pound beans soaked over night, then boil until tender, cut salt pork into dice pieces on bottom of pan, put beans on top of salt pork, season to taste, add two tablespoons of vinegar, two and one-half teablespoons of sugar, one-half bottle of catsup, cover with water and bake four hours in covered pan.

MARIE E. JIRSA.

SANDWICHES AND APPETIZERS

SANDWICHES

Wheat, rye or Boston brown bread may be used.

Bread for sandwiches cuts better when a day old. Wrap them in paraffine paper to keep moist, or place in a tin box. Cream or wash the butter before spreading. Cut bread the shape as desired before spreading.

ROLLED BREAD—Cut fresh bread, while still warm, in as thin slices as possible, using a very sharp knife. Spread evenly with butter which has been washed and creamed. Roll slices separately, and tie each with baby ribbon.

BERYL CISLER.

BREAD AND BUTTER SANDWICHES—Take wheat, rye, entire wheat, graham or brown bread. Remove end slice of bread. Spread end of loaf evenly with creamed butter. Cut off a slice as thin as possible. Repeat until the number of slices required are prepared. Put together in pairs, cut in squares, oblongs, triangles or rounds (with biscuit cutter), and remove crust if you desire.

MARIE PAIDAR.

CHEESE SANDWICHES—Cut thin slices of American, brick or Swiss cheese and place between thin slices of buttered rye or wheat bread.

CECELIA BARTA.

CHEESE SANDWICHES, HOT—Grated American or New York cream cheese, bread, butter. Butter thin slices of bread very lightly, sprinkle generously with the cheese; press two slices firmly together, cut in half and toast quickly. Serve at once, with coffee. Or, toast circular pieces of bread, sprinkle with a thick layer of grated cheese, seasoned with salt and cayenne. Place in a shallow pan and set in oven to bake until cheese is melted. Serve at once.

MARY JORDAN.

COTTAGE CHEESE SANDWICHES—One-half pound cottage or Neufchatel cheese, riced, one-fourth cup pimentos or stuffed olives, chopped. Add salt to cheese and mix to a smooth paste with a little cream, then gently stir in the pimentos. One-half cup chopped walnuts may be added. Serve between thin slices of bread.

JULIA M. FARA.

GINGER SANDWICH—One-fourth cup finely chopped preserved ginger, one-fourth cup pecans chopped, two tablespoons orange pulp, one tablespoon ginger syrup, few grains salt. Mix and spread between thin slices of graham or whole wheat bread.

BERYL CISLER.

DATE SANDWICH—One-half cup dates, one-half cup nuts, one-half cup whipped cream, few drops lemon juice. Spread entire wheat bread with this mixture.

MARY JORDAN.

EGG SANDWICH—Four hard cooked eggs, salt and pepper to taste, one tablespoon chopped pimento, one tablespoon mayonnaise, slices of buttered bread. Chop finely the whites of hard boiled eggs; force the yolks through a potato ricer. Mix yolks and whites, season with salt and pepper, and moisten with mayonnaise. Spread mixture between thin slices of buttered bread.

BERYL CISLER.

EGG AND SARDINE SANDWICH—Sardines, salt, pepper, lemon juice, yolks of six hard cooked eggs, dry mustard, round slices of bread. Take equal quantities of egg yolks and sardines, the latter drained, skinned and boned. Season with salt, cayenne pepper and mustard. Rub until smooth and add lemon juice or olive oil to make a paste. Spread between thin slices of buttered bread or on fresh wafers, or use mayonnaise, in place of the lemon juice and other seasoning.

CECELIA BARTA.

ONION AND PEPPER SANDWICHES—One-fourth cup chopped green onions, one-half cup chopped green peppers. Mix with salad dressing and spread between thin slices of wheat bread.

MARIE PAIDAR.

STUFFED OLIVE SANDWICHES—Deviled olives, mayonnaise. Chop olives fine in a wooden bowl, mix with a little mayonnaise dressing and spread between thin slices of brown or wheat bread. Cut in triangles or circles.

BERYL CISLER.

CHECKER BOARD SANDWICHES—One-inch slice brown bread, one-inch slice wheat bread, butter, mayonnaise, or any preferred sandwich paste. Bake brown bread or graham bread in ordinary bread pans, same size and shape as wheat bread. Cut in one-inch slices. Butter thickly one slice of brown and one of wheat and press the buttered sides together. Cut this thick sandwich in one-inch slices, crosswise. Spread each of these slices again thickly with butter or any desired sandwich paste on cut side showing the brown and white layers; then press the slices together in pairs to form long blocks two inches square, the brown and white alternating each other as in a checker board. Then cut each block in thin slices and arrange on serving plate to show checks.

BERYL CISLER.

RIBBON SANDWICHES—Five large slices bread cut thin, one cup thick cream salad dressing, one-fourth cup green pepper chopped fine, one-fourth cup red radish skins chopped fine, one-fourth cup cucumber chopped fine, one-fourth stuffed olives chopped fine. Butter four slices bread slightly, spread the peppers on one slice, the radish on the next, the cucumber on the third, and on the fourth the olives. Put a thick layer of salad dressing on each mixture. Pile one slice on top of another, layer cake fashion, with the remaining slice of unbuttered bread on top. Cut in thin slices and arrange on serving plate to show the green, red, white and olive layers.

MARIE PAIDAR.

LAYER SANDWICHES—One pound cold boiled ham chopped, one-half pound walnut meats grated, wheat bread. Mix ham with sweet cream until of right consistency to spread, and mix the nuts with enough salad dressing to make a smooth paste. Remove crusts from wheat bread. Cut thin. Spread one slice with ham mixture, place a slice of bread on top of this, then spread with nut mixture, place another slice of bread on the nut mixture and spread with the ham, alternating ham and nuts until six slices of bread are piled on top of each other. If more are wanted, start in the same manner as the first, never having more than six slices of bread in each pile. Wet a napkin in warm water, wring out and spread on platter; place the bread on napkin, cover, and place a board on top of the bread and a heavy weight or flat iron on top of board. Let stand about ten hours. When ready to serve, slice each pile of bread one inch thick.

MARIE PAIDAR.

PATE DE FOIE GRAS SANDWICHES—Small goose livers, two tablespoons butter, three hard boiled eggs, salt, pepper and a little grated onion. Smother goose livers until soft in butter, mash into a paste with the eggs, add salt, pepper and onion. Spread on small, thin slices of toast.

MARIE PAIDAR.

HAM SANDWICHES—One-half pound cold boiled ham, one-fourth cup mayonnaise, thin slices of bread. Chop ham very fine without removing the fat. Mix with mayonnaise and spread between layers of thinly sliced bread.

BERYL CISLER.

VEAL SANDWICHES—One-half pound finely chopped roast veal, one chopped apple, one heart celery chopped fine, six walnuts chopped fine. Salad dressing to make a smooth paste. Mix and spread between thin slices of bread.

CECELIA BARTA.

CHICKEN SANDWICHES—Chop cold boiled or roast chicken, add tablespoon finely minced green pepper, moisten with salad dressing and spread between thin slices of bread.

MARIE PAIDAR.

VEGETABLES

STUFFED PEPPERS—Six green peppers, two cups of boiled chicken, veal or lamb chopped, two cups of boiled rice, one cup of strained tomatoes, one tablespoon of grated onion, two and one-half tablespoons of melted butter, three-fourths cup of meat stock, two tablespoons of fresh bread crumbs. Remove stem end and seeds of peppers, boil ten minutes in boiling salt water; drain and fill with the meat, rice, tomatoes, onion and bread crumbs mixed. Place in baking dish, add tomatoes and bake twenty-five minutes.

ANNA KADLEC.

STUFFED GREEN PEPPERS WITH TOMATO SAUCE—Six green peppers, one pound of ground pork, one egg, dash of salt and pepper, one small stalk of celery, one large onion, one large tablespoon of butter. Clean and scoop peppers. Mix pork with egg, salt and pepper, and stuff into peppers. Cut the onion and fry in butter, then add the peppers, and stew under cover until peppers are tender. Then add can of tomatoes with the celery cut into pieces and stew. Serve with dumplings.

ANNA KADLEC.

VICTORIA PEPPERS—Remove the seeds and veins from peppers, cut in strips and cover with cold water, bring to a boiling point and boil ten minutes; drain. To six peppers add one chopped onion, one cup boiled or canned peas, one cup celery cut fine, three tomatoes sliced, salt, three tablespoons parmesan cheese and three tablespoons of melted butter. Mix all well together then put into buttered pan, cover with bread crumbs, pour over one-half cup of water and dot with butter and bake.

MARIE E. JIRSA.

CORN AND GREEN PEPPERS—Cut the kernels from six ears of corn, chop one green pepper, slightly brown two tablespoons of butter, add corn and peppers, cover and fry slowly twenty minutes. Salt and pepper to taste.

MARIE PAIDAR.

CORN (SOUTHERN STYLE)—One can corn, two eggs, one teaspoon salt, one-eighth teaspoon of pepper, one and one-half teaspoon of melted butter, one pint of hot milk. Beat eggs slightly, add the rest of the ingredients and turn into a well buttered pudding dish. Bake until firm in a slow oven and serve hot.

JULIA M. FARA.

BAKED TOMATO AND CORN—One can of tomatoes, one can of corn, four crackers rolled fine, one green pepper chopped, one teaspoon of salt, one tablespoon of sugar, butter size of an egg. Mix all together, pour in buttered pan and bake one hour.

MARIE PAIDAR.

CORN FRITTERS—One can corn, or six raw ears of corn, two eggs, one-half teaspoon salt, three tablespoons milk, two tablespoons flour. Grate the corn off the cobs, or strain the canned corn. To the pulp add the yolks beaten, the rest of the ingredients and the beaten whites last. Drop by teaspoonfuls in deep, hot fat and fry until nicely brown on a hot greased griddle or frying pan. Serve with hot syrup.

EGGPLANT—Cut in slices without paring, sprinkle with salt, roll in towel and let stand about one hour, rinse in cold water, drain, roll in flour, then in beaten egg, then in cracker or bread crumbs, and fry brown in hot lard.

ROSE HAVLATKO.

MUSHROOM SAUTES—One pound of fresh mushrooms, two tablespoons of butter, juice of one-half lemon, one-fourth teaspoon of salt, one-eighth teaspoon of pepper, one teaspoon of parsley chopped. Wash, remove stems, peel caps and break in pieces. Place in spider with butter and seasoning. Cover and cook ten minutes, tossing them. Add lemon juice and parsley and serve on hot slices of toast.

JULIA M. FARA.

BRUSSELS SPROUTS—Wash in cold water, pick off the wilted leaves, and put into salted boiling water, adding one-fourth teaspoon soda. Boil rapidly for twenty minutes, uncovered. Drain. Fry cracker or bread crumbs in butter to a light brown and pour over sprouts.

MARY KEC.

SCALLOPED CAULIFLOWER—One large head white cauliflower, one cup of bread crumbs, two tablespoons melted butter, three tablespoons of cream, one well beaten egg, saltspoon of salt and dash of pepper. Clean cauliflower and set into salt water for one hour. Then boil in salt water until tender. When done place into buttered dish with stem down. Make a sauce with the crumbs, beaten eggs, butter and cream, salt and pepper. Pour this over the cauliflower, cover the dish tightly and bake about ten minutes. Remove lid and brown nicely. Serve in baking dish very hot.

ANNA KADLEC.

SPINACH—One-half peck spinach, two tablespoons of butter, one teaspoon of chopped onion, one-eighth teaspoon pepper, one pinch of nutmeg, one cup soup stock. Pick off the roots and decayed leaves, wash in several waters. Put the spinach in a large kettle in plenty of boiling salted water, then boil until tender. Drain and chop very fine. Melt butter in a spider, add chopped onion, fry until a light brown, add one teaspoon of flour and stir again until light brown, then add other ingredients and bring to a boil.

MARIE E. TUREK.

GOLDEN BROWN RICE BALLS—One cup of milk with two cups of boiling water in the top of a double boiler, add three-fourths cup of washed rice, grated rind of lemon, salt and let steam until dry and tender, then add two tablespoons of butter. Cool the mixture, shape into cones or balls, dip in egg, then in bread crumbs, and fry in deep lard till nicely browned.

MAY FRIEDL.

SPANISH RICE—Brown one-half cup of butter, add one can of tomatoes, bring to a boil and add three cups of boiled rice, three teaspoons of sugar, one and one-half teaspoons of salt, pepper to taste, two ounces of finely cut pimento and soda size of a pea, mix. Let come to boil and serve.

MARIE E. TUREK.

RICE CROQUETTES—Two cups cold boiled rice, butter size of walnut, teaspoon of sugar, half teaspoon of salt, one well beaten egg, mix together thoroughly, form in croquettes, brush with beaten egg, roll in bread crumbs and fry in deep hot lard, handling carefully.

BLANCHE KAMMERER.

SUCCOTASH—One cup boiled corn, one cup boiled lima beans, butter, salt, pepper, one-fourth teaspoon milk. Cut one cup of corn from cob, add the cooked beans and heat all together a few minutes and then serve.

BERYL CISLER.

DRIED LIMA BEANS—Soak one pint of dried beans over night. Drain. Cover them with freshly boiling water; cook slowly one hour. Drain off this water. Cover again with boiling water, add one-sixteenth teaspoon of bicarbonate of soda, a sprig of mint if you have it, and one teaspoon salt. Cook until tender. Drain and season with salt, pepper, butter and one cup of hot cream or make a plain white sauce and pour over beans.

BERYL CISLER.

STRING BEANS AND EGGS—Cut up one pound wax beans into one-half inch pieces. Boil in salted water until tender, drain. Melt one large tablespoon of butter in skillet, add beans and let fry slowly for a few minutes, then add three slightly beaten eggs and stir until eggs are cooked, add pepper and serve.

JULIA M. FARA.

STEWED TOMATOES—One can corn, salt, pepper, one teaspoon sugar, one cracker broken into small pieces, one teaspoon butter. Heat and serve.

BERYL CISLER.

STUFFED TOMATOES—Take firm tomatoes. Scoop out the center. Season with salt and pepper. Break an egg into each tomato. Sprinkle with salt and pepper, cover with bread crumbs, dot with butter and bake in moderate oven until egg is set.

MARY KEC.

CARROTS AND PEAS—One pint carrots, one-half cup soup stock, two tablespoons butter or fat, one pint peas, one-half cup carrot water, two tablespoons flour. Wash, scrape and cut carrots in small cubes, cook until tender, drain and reserve one-half cup carrot water. Mix carrots well with cooked green peas. Sprinkle with flour, salt, sugar and pepper to taste, add fat or butter, soup stock and carrot water, boil a little longer and serve.

BERYL CISLER.

SWEET AND SOUR CABBAGE—One quart cabbage, (red or white), two sour apples, two tablespoons fat, four tablespoons sugar, two tablespoons vinegar, salt and pepper, two tablespoons flour. Shred the cabbage fine, salt and pepper to taste, add the apples cut in slices. Heat the fat in a spider, add the cabbage and apples. Pour boiling water over them and let cook until tender; sprinkle over the flour, add sugar and vinegar. Cook a little longer and then serve hot with Potato Dumplings. If red cabbage is used pour boiling water over it two or three times to take out some of the color.

BERYL CISLER.

SPAGHETTI—Boil spaghetti in boiling salted water twenty minutes then drain. Fry one-quarter pound diced bacon with two onions chopped fine, add small can tomatoes, season with salt and paprika, add to spaghetti, mix well, place in pan sprinkled with grated American cheese and bake half an hour.

ROSE HAVLATKO.

POTATO PUFF BALLS—To each cup of mashed potato add one beaten egg, two tablespoons milk, one tablespoon flour, one-quarter teaspoon baking powder and a little salt. Mix well. Drop by tablespoons into deep fat and fry a golden brown.

JULIA M. FARA.

POTATO NOODLES—Take left-over mashed potatoes, add one egg, beaten, salt, and enough flour to make a soft dough. Roll about one-half inch thick and cut into strips about two inches long, and drop into boiling salted water, and cook about ten minutes. Drain and pour over one-quarter pound butter which has been browned slightly with bread or cracker crumbs.

MARY KEC.

SWEET POTATO CROQUETTES—One pint mashed sweet potatoes, two tablespoons of butter, one-eighth teaspoon pepper, one-half teaspoon of salt, yolk of one egg. Mix together all the ingredients, rub through a sieve and add one teaspoon of chopped parsley. Shape into smooth balls, then into cylinders. Dip in bread crumbs, then in beaten egg, then in crumbs again. Fry in deep hot fat. Drain on paper and serve on hot dish.

MARY JORDAN.

SURPRISE POTATO BALLS—Six large potatoes, three hard-boiled eggs, one tablespoon of butter, one tablespoon of milk and two eggs, and bread crumbs. Boil potatoes and then mash with butter and milk and cool. Cut hard boiled eggs into quarters, sprinkle with salt. Cover each quarter with potatoes and make into balls or egg shape. Roll into flour, then into the beaten egg seasoned with salt and pepper, and then into bread crumbs. Fry in hot fat and serve hot.

ANNA KADLEC.

SPECIAL BAKED POTATOES—Select large potatoes, scrub and bake. Cut off tops of potatoes lengthwise, scoop out, mash, add salt and cream and beat until smooth, fill potato shells, smooth, and dot with butter, sprinkle lightly with paprika and place in oven to brown.

MARIE PAIDAR.

POTATOES PARISIENNE—Select large, round potatoes, pare and cut from them about three cups of small balls, pour boiling water over them, add a teaspoon of salt and let boil rapidly about ten minutes. Drain, rinse in cold water and drain again. Then dry on a cloth, heat a few tablespoons of olive oil or clarified butter in a frying pan, set the pan into a hot oven and let the potatoes cook, shaking often until uniformly browned.

JULIA M. FARA.

POTATOES WITH BACON—Cut bacon into cubes and fry, add one good sized onion cut fine. When browned add boiled sliced potatoes, mix well. Sprinkle a little flour over them and pour in enough soup stock to make a gravy. Season with pepper and a pinch of marjoram. Let boil up well and serve hot.

JULIA M. FARA.

ESCALLOPPED POTATOES—Slice raw potatoes, place layer in bottom of baking pan, sprinkle with salt, pepper, bits of butter, grated American cheese, then another layer of potatoes, seasoning, etc., until pan is filled, having grated cheese on top. Then add enough milk to fill pan three-quarters full and bake about one hour.

BLANCHE KAMMERER.

CANDIED SWEET POTATOES—Parboil three pounds of sweet potatoes, peel and cut each potato lengthwise into eight pieces. Place in baking dish and pour over them a syrup of one pound of medium brown sugar, one cup of butter and two cups of water, boil ten minutes. Bake one hour in moderate oven.

MARIE PAIDAR.

BAKED CABBAGE—Parboil a small head of cabbage, drain, add fresh water and boil until tender. Cool and chop fine, add two beaten eggs, one tablespoon of butter, half cup of cream, a little pepper and half teaspoon of salt. Bake until brown.

BLANCHE KAMMERER.

SWEET POTATOES—Boil three pounds of sweet potatoes until tender, peel and put through coarse sieve, add three-fourths cup of sweet cream and one teaspoon of salt. Beat well. Put in a buttered pan, dot with butter and place in oven until brown.

MARIE PAIDAR.

MASHED SWEET POTATOES—Four large baked sweet potatoes, three-fourths cup of cream, salt and pepper. Scoop out potatoes, add salt, pepper, cream and butter, and mash until creamy. Bake in a buttered dish in hot oven until brown.

JULIA M. FARA.

CHEESE BALLS—One cup grated cheese, one-fourth teaspoon salt, paprika, three drops Worcestershire sauce. Beat whites of two eggs and add enough of the white to moisten above ingredients to make into balls. Roll in bread crumbs and fry in hot lard.

JOSEPHINE HONSIK.

SALADS

"The fate of nations depends upon how they are fed."

CHICKEN SALAD—Roast two four-pound spring chickens with two slices of bacon and quarter of a pound of butter, add salt and water. While warm cut into small pieces and add half cup of chicken gravy, three hard boiled eggs chopped and two and a half cups diced celery.

KATE MLNARIK.

CHICKEN SALAD DRESSING—One cup of vinegar, half cup of water, two and a half tablespoons of sugar, one tablespoon of butter, one teaspoon of salt, one teaspoon of mustard, one-eighth teaspoon of red pepper, two tablespoons of flour, three eggs well beaten. Cook all together until thick and smooth, add this dressing to the chicken, eggs and celery, and allow to stand about three hours before serving.

KATE MLNARIK.

CHICKEN SALAD—Cut up one cold cooked fowl into dice, remove all skins and gristle, mix in two cups of celery, add salt and pepper to taste, mix thoroughly and set in the ice chest. When ready for the table pour over mayonnaise dressing, mixing it thoroughly, set in cool place until ready to serve, garnish with lettuce, hard boiled eggs and stuffed olives or strips of pimentos.

MARY POCH.

FISH SALAD—Mix together lightly one cup of cold cooked fish broken in pieces, two cups of cold boiled potatoes cubed and one cup of strained peas, add two tablespoons of olive oil and moisten with salad dressing. Let stand one hour and garnish with hard boiled eggs.

CECELIA BARTA.

CRAB MEAT SALAD—One pound can crab meat, four hard cooked eggs, salt and paprika, one-half cup almonds blanched, one cup cream salad dressing, one pint whipping cream, one green pepper or pimento, lettuce. Pull out the bones and cut crab meat in large pieces. Cut the whites of the eggs into cubes. Cut the almonds into thin lengthwise strips. Mix these ingredients. Whip the cream very stiff. Add gentle to the mayonnaise dressing. Add salt and paprika. Add dressing to crab mixture. Serve small mounds on individual salad plates on a nest of lettuce leaves and garnish with strips of pimento or green pepper and top with a piece of the egg yolks.

MARIE PAIDAR.

LOBSTER SALAD—One can of lobster, one cucumber, one green onion, one green pepper, one stalk of celery, one boiled potato, three olives, two hard boiled eggs; break lobster into pieces, cut vegetables and eggs in small pieces and pour over a salad dressing. Shrimps can be used in place of lobster.

MARIE PAIDAR.

SALMON SALAD—Drain, remove bone, skin and flake into pieces one can of salmon, sprinkle with lemon juice and let stand until thoroughly chilled. Then add one cup of celery diced and mayonnaise dressing to moisten. Serve on lettuce leaves and garnish with hard boiled eggs, olives and chopped pimentos.

CECELIA BARTA.

HAM SALAD—One cup diced boiled ham, one cup of diced celery and one green pepper chopped, mix with cream salad dressing. Serve in nests of lettuce leaves, and garnish with the following: Take any soft cream cheese, rubbed smooth with cream, salt and a chopped pimento, and form into balls about the size of a hickory nut.

MILADA R. KOREN.

HAM OR TONGUE SALAD FOR TWELVE PEOPLE—Two pounds cold boiled ham or tongue, one-half teaspoon paprika, Mayonnaise, one-half cup capers, red radishes. Chop ham or tongue very fine. Sprinkle with paprika and mix with Mayonnaise. Place on platter. Garnish, dividing the meat in sections and fill dividing lines with capers. Make a circle of red radishes cut to resemble tulips, and place around the meat; add a border of Saratoga Chips.

BERYL CISLER.

TONGUE SALAD—Fresh tomatoes, one cup cold, boiled, pickled tongue, two cups celery, diced, one-half cup Mayonnaise, lettuce leaves. Cut tops of sound round tomatoes, but do not peel. Scoop out the juice and pulp and set aside to keep cool. Add some of the firm pulp to tongue and celery and mix with some of the Mayonnaise, thinned with cream or lemon juice. Keep cool, at serving time fill the tomato cups, place on lettuce, add a tablespoon of the Mayonnaise on the top of each tomato.

BERYL CISLER.

KIDNEY BEAN SALAD—One can kidney beans rinsed in cold water, one-half cup celery cut in squares, one-half cup sweet pickles cut in pieces, one-half Spanish onion. Pour over the following. One-half cup vinegar, two tablespoons sugar, one-quarter teaspoon salt, one-half teaspoon dry mustard, one beaten egg, one tablespoon flour. Cook in double boiler until it thickens. If too thick, thin with sweet cream.

KATE MLNARIK.

GERMAN CELERY SALAD—Peel and slice in one-half inch pieces, six celery roots, boil in salt water until tender, drain, add one onion cut in small pieces, pepper, and pour over the following: Cut four slices of lean bacon into dice, fry until a light brown, then add one-half cup of vinegar and one-half cup of water and one tablespoon of sugar. Pour boiling hot over celery and let stand about one hour before serving. Green or wax beans can be prepared in the same way.

MARIE PAIDAR.

RED BEET SALAD—Two red beets pickled, four boiled potatoes, one small onion, sliced, served on lettuce leaves with a dressing made of half cup of vinegar, one teaspoon of sugar, half teaspoon of salt, dash of pepper and teaspoon of olive oil.

MARIE E. TUREK.

CHICKEN SALAD IN TOMATOES—Cut a slice from the top of as many ripe, smooth tomatoes as you wish to serve. Scoop the inside out carefully, keeping the shell as whole as possible. Make chicken salad after foregoing recipe and fill in the tomato shells. Place on lettuce leaves on small plates and dress the top of each tomato with a teaspoon of Mayonnaise.

POTATO SALAD—Dressing: Three-quarters cup vinegar, one-half cup water, one teaspoon mustard, five beaten eggs. Pour this dressing over one-quarter peck potatoes boiled and sliced, three large onions, four hard boiled eggs, one-half pound melted butter, three stalks celery, salt, pepper and parsley.

ROSE WASKA.

POTATO SALAD—Twelve potatoes, boiled in jackets, peeled and cut into cubes, whites of three hard boiled eggs chopped not too fine, one bunch green onions sliced fine, salt and pepper to taste, and stalk of celery cut fine. Mix together with following dressing: Two eggs well beaten, a scant half cup vinegar, two tablespoons sugar, one-half teaspoon salt and teaspoon butter. Boil until thick and when cold thin with cream. Line salad bowl with lettuce leaves, add salad and garnish with yolks chopped fine and parsley chopped fine.

BLANCHE KAMMERER.

POTATO SALAD—Boil quarter of a peck of potatoes, cut in dice, two stalks of celery cut fine, boil quarter cup of vinegar, one-eighth cup of water, one teaspoon of sugar, one teaspoon of salt, one-quarter teaspoon of pepper, when cold pour over potatoes. Beat two yolks of eggs into half a pint of sweet cream. Mix into salad.

ANNA ROUBIK.

POTATO SALAD WITH BACON—Seven pounds of potatoes, one-half pound of bacon, sliced and cut fine, one onion cut fine, salt and pepper to taste, one cup of vinegar, one cup of water, two tablespoons of sugar, one heaping tablespoon of flour. Scrub potatoes, boil until tender, drain and while hot peel and cut into one-fourth-inch slices, add salt and pepper. Place bacon in spider and pour over it two tablespoons of boiling water, and let fry light brown, add vinegar, water, sugar and flour mixed with one-fourth cup of cold water. Cook until smooth, pour over sliced potatoes, add onions and mix thoroughly, pour one-quarter cup boiling water over potatoes before adding dressing.

MARIE PAIDAR.

TOMATO SALAD—Three sliced tomatoes, three sliced hard boiled eggs, served on watercress or lettuce leaves. Serve with French dressing.

MARIE E. TUREK.

STUFFED TOMATO SALAD—Six ripe tomatoes, two cucumbers, lettuce, salt and pepper, one stalk of celery, one-half pint of cream salad dressing. Scald the tomatoes so that the skins can be easily removed. Cut a slice from the top of each, and with a small spoon remove the seeds. Peel the cucumbers and cut them into dice, cut celery into dice, season highly and mix with one-half the dressing. Fill the tomato cups with this and put another spoon of the dressing on top. Sprinkle a little very finely chopped parsley over and serve on a bed of lettuce leaves.

JULIA M. FARA.

COMBINATION SALAD—One cucumber, two tomatoes, two heads of lettuce, one bunch of watercress, one bunch of green onions, one bunch of radishes. Wash all vegetables, cut lettuce into shreds, make a nest of it and fill with vegetables sliced, pour over it fancy French dressing.

BLANCHE KAMMERER.

STUFFED LETTUCE SALAD—Take one small head of lettuce for each person, wash it and remove the heart carefully so as not to break the head. Chop one stalk of celery, one cucumber, one green onion, mix well with French dressing and stuff the heads of lettuce with this mixture.

MARY KLENHA.

CABBAGE SALAD—Beat up two eggs with two tablespoons of sugar and butter the size of an egg, a teaspoon of mustard, a little pepper and lastly half a cup of vinegar and half a cup of sweet cream. Cook until it thickens, let cool and pour over shredded cabbage and mix. Let it stand at least half an hour, then mix again, garnish with sliced hard boiled eggs. Tomatoes and lettuce may be made in the same way.

MARY POCH.

CABBAGE SALAD—Two cups of shredded cabbage, one-half green pepper chopped, and one-half pimento chopped, salt and pepper to taste and mix with cream salad dressing.

MARY JORDAN.

CABBAGE SALAD—Rub a bowl with garlic, into the bowl shred one three-pound head of cabbage, one green pepper and tablespoon of parsley chopped, salt and pepper to taste, half cup of olive oil, half cup of cider vinegar, two tablespoons of sugar, mixed together, cover and put on ice to chill before serving.

MARIE PAIDAR.

PERFECTION SALAD—Soak one envelope Knox's gelatine in one-half cup cold water for five minutes, add one-half cup mild vinegar, two cups boiling water, one teaspoon salt, one-half cup sugar and juice of one lemon. Mix well and strain. When beginning to set around the edges of bowl, add one cup finely shredded cabbage, two cups celery cut in small pieces, and one-quarter can sweet red peppers (pimentos) finely cut. Turn into a mold, or in separate glasses, and chill. Serve on lettuce leaves and pour dressing over it.

DRESSING—Two eggs slightly beaten, one-half teaspoon mustard mixed with a little cold water, one-half teaspoon salt, one tablespoon sugar, three tablespoons vinegar (mild) and butter size of an egg, melted before adding. Mix well as you add each ingredient. Put over steaming water and stir constantly until thick and smooth. When cold add one bottle cream whipped stiff. Either sweet or sour cream may be used.

BLANCHE KAMMERER.

ASPARAGUS SALAD—One bunch of asparagus, two hard boiled eggs, salad dressing, lettuce. Cook asparagus until tender and cut into one-inch pieces. Place on lettuce leaves, mix with dressing and garnish with eggs cut lengthwise.

BLANCHE KAMMERER.

WATER LILY SALAD—Six hard cooked eggs, one head lettuce, one teaspoon parsley, six stuffed olives. Cook eggs one-half hour. When cold remove shell and while still warm cut lengthwise through the white from small end nearly to the base into five or six strips or petals separate. Lay these petals in center of crisp lettuce leaves on glass serving platter, remove yolks, make smooth with a little vinegar, add salt and form into cone-shaped balls, place one in center of each lily, sprinkle parsley cut fine over balls, place olives and a few radishes on small leaves to represent buds and pour over with French dressing.

MARIE E. JIRSA.

BLACK EYED SUSAN SALAD—Arrange unbroken whole or half sections of orange like petals on individual salad plates, fill centers with chopped dates and walnuts, serve with French or Fruit dressing.

MARIE E. JIRSA.

PEACH SALAD—Arrange halves of five large peaches, hollow side up, on salad plates covered with lettuce or endive. Chop hearts of celery and blanched almonds. Moisten with mayonnaise, and fill cavity of peach. Cover with another half peach, to resemble a whole peach. Cover with mayonnaise, and over this a rather soft cranberry jelly. Sprinkle with chopped parsley.

MARIE PAIDAR.

CELERY AND NUT SALAD—One and one-half cup celery, diced, one and one-half cup pecans, shelled, one-half cup olives, pitted, one-half red or green pepper, chopped, mayonnaise dressing, cress or lettuce. Mix the first four ingredients and serve cold with mayonnaise on lettuce leaves or in green or red peppers, tops off, and scooped out. If cress is used, wash and dry well. Arrange on outside edge of platter.

BERYL CISLER.

PINEAPPLE SALAD—One can of pineapple sliced, one-half pound of English walnuts, two cups of celery diced, cream salad dressing. Drain the pineapple, halve the walnuts, wash and cut celery in small pieces. Just before serving mix all together and add dressing. Serve cold on lettuce leaves.

MARY JORDAN.

PINEAPPLE SALAD—Arrange thick round slices of canned pineapple on lettuce leaves. Arrange thin strips of pimento on top of pineapple to represent a flower; fill center with riced cream cheese sprinkled with paprika. Have everything ice cold and serve with dressing made of two tablespoons olive oil, paprika, three teaspoons sugar, one tablespoon malt vinegar and two tablespoons lemon juice, pinch of salt. Stir until well mixed and pour about one tablespoon of dressing over each salad.

MARIE PAIDAR.

BIRTHDAY SALAD (Candlesticks)—Place a thick round slice of canned pineapple on lettuce leaf on each plate for base of candlestick, half of a banana cut crosswise and place in center of pineapple forms the candle, half of a cherry placed on top of banana forms the flame, make handle of a slice of lemon rind. Serve with any fruit or cream salad fruit dressing (cream fruit salad dressing), one-third cup pineapple juice, one-third cup lemon juice, one-third cup sugar, one teaspoon cornstarch, pinch of salt, one egg, beat in little cream. Mix dry ingredients, add fruit juices, cook until smooth and pour into the well beaten egg. Thin with a little cream.

MARIE E. JIRSA.

FRUIT SALAD—One cup of Malaga grapes, seeded, one cup of pineapple cubed, one cup of chopped English walnuts, one cup diced tart apples, two large oranges diced and one-half cup of seeded raisins.

DRESSING—Beat together one teaspoon of cream, two eggs, three teaspoons of lemon juice. Cook in double boiler until thick, cool and thin with one cup of cream whipped, add a small pinch of salt and stir in fruit.

MILADA R. KOREN.

FRUIT SALAD—Butter the size of an egg, one teaspoon of flour, one-half teaspoon of Coleman's mustard, juice of three oranges, juice of two lemons, juice of one can of sliced pineapple, pinch of salt, scant cup of sugar, six eggs. Cook in double boiler until thick, set aside to cool, and add one cup of cream whipped. Cut into small pieces pineapple, four apples, six oranges, two pounds of green grapes, one box strawberries, five bananas. Mix with dressing and serve on lettuce leaves.

MARIE PAIDAR.

OIL MAYONNAISE DRESSING—One teaspoon mustard, one teaspoon powdered sugar, one-quarter teaspoon salt, one-eighth teaspoon cayenne pepper, yolk of one egg, one cup olive oil, one tablespoon vinegar, one tablespoon lemon juice. Mix the first four ingredients in a small bowl. Add the egg. Beat with Dover egg beater. Add oil gradually, at first drop by drop, and beat constantly. As mixture thickens thin with vinegar or lemon juice. Add oil and vinegar or lemon juice alternately, until all is used, beating constantly. If oil is added too rapidly, dressing will have a curdled appearance. Should be jellylike. Keep very cold.

NOTE—If dressing should separate, take a yolk of egg and pour mixture on it very slowly and beat well.

MARIE PAIDAR.

SWEET-SOUR DRESSING FOR LETTUCE—Add three-quarters cup sugar to two slightly beaten eggs, one-half cup vinegar, one-half cup water, tablespoon butter and pinch of salt. Boil three minutes carefully, cool, and if too thick, thin with sweet or sour cream, quickly made and very good.

GENEVIEVE ENGELTHALER.

MAYONNAISE—Three-quarters cup of sugar, two tablespoons of flour, butter size of walnut, cream together, then add two well beaten eggs, pinch of red pepper, one teaspoon of salt, one-half teaspoon of dry mustard, one cup of vinegar, one-half cup of water, beat well and boil until thick. When cold, thin with whipped cream.

BLANCHE KAMMERER.

SALAD DRESSING—Three eggs, six tablespoons of sugar, half a cup of vinegar, one teaspoon of mustard. Beat eggs light, mix sugar, vinegar and mustard, boil all together until thick, season with pepper and salt to taste. When ready for use, add six tablespoons of whipped cream.

JULIA M. FARA.

SALAD DRESSING—One hard boiled egg chopped fine, one teaspoon of tomato catsup, one teaspoon of Worcestershire sauce, two tablespoons of olive oil, one-half teaspoon of chopped green pepper, red pepper and salt to taste, two tablespoons of tarragon vinegar. Mix and serve cold over lettuce or tomatoes.

ANNA KADLEC.

BOILED OIL MAYONNAISE—Four whole eggs, one-half cup olive oil, two tablespoons vinegar, one tablespoon lemon juice, one teaspoon sugar, one-half teaspoon salt, one-sixteenth teaspoon cayenne pepper, one-half teaspoon dry mustard. Mix dry ingredients, add and mix thoroughly with the eggs, well beaten, and place in double boiler over boiling water; add alternately oil, vinegar and lemon, stirring constantly. When ready to serve add one-half cup thick cream, sour preferred.

MARIE PAIDAR.

BOILED OIL MAYONNAISE—Seven yolks, two whole eggs, one cup olive oil, one cup cream, one-eighth teaspoon red pepper, three tablespoons vinegar, juice of one lemon, one teaspoon salt, one teaspoon mustard. Beat all together well and place in double boiler, over boiling water and cook until thick, stirring constantly. Remove from stove. If too thick when ready to use, add a little cream.

MARIE PAIDAR.

MIXED SEASONING—One teaspoon salt, one-quarter teaspoon mustard, one-eighth teaspoon red and white pepper or paprika.

FRENCH SALAD DRESSING (For Tomatoes and Lettuce)—One teaspoon salt, one-quarter teaspoon mustard, one-eighth teaspoon pepper, two tablespoons sugar, one tablespoon onion, chopped fine, four tablespoons vinegar, three-quarters cup water. Mix, set aside and keep very cold and pour over salad, just before serving.

MARIE PAIDAR.

SALAD DRESSING—One-half tablespoon salt, one-quarter teaspoon white pepper, one and one-half tablespoons vinegar, one-half tablespoon lemon juice, three or four tablespoons olive oil or any poultry fat, one-half teaspoon onion juice. Mix the ingredients, and stir until well blended. Serve ice cold over lettuce, tomatoes, etc., and to marinate boiled meats and vegetables.

BERYL CISLER.

VINAIGRETTE DRESSING—One-quarter chopped onion, two branches parsley, three stalks chives, or one-quarter green pepper, chopped, three teaspoons vinegar, salt and pepper, four tablespoons oil. Mix all together but the oil; put that in last, and slowly.

MARY JORDAN.

FANCY FRENCH DRESSING—One-half cup of olive oil, one teaspoon of salt, one heaping tablespoon of powdered sugar, one green pepper and one pimento chopped, one tablespoon of finely chopped parsley, one tablespoon of finely chopped Bermuda onion, one-fourth cup malt vinegar, one-fourth cup tarragon vinegar, one clove garlic. Rub a bowl with garlic and mix ingredients in order given. Let stand one hour, then stir vigorously for five minutes. This is especially fine with lettuce, endive or romaine.

MARIE PAIDAR.

THOUSAND ISLAND DRESSING—Make a mayonnaise dressing by adding one cup of olive oil gradually to the beaten yolk of one egg. When beaten stiff add one-half teaspoon of salt, one-fourth teaspoon of paprika, celery salt, sugar to taste, two tablespoons of vinegar or lemon juice, one-half teaspoon of Worcestershire sauce. Add to the above one cup of chili sauce, one cup of whipped cream, two tablespoons of chopped olives, two tablespoons of minced pimento or stuffed olives, one-half green pepper minced and a pinch of dry mustard.

MARIE PAIDAR.

BOILED SALAD DRESSING—One cup of vinegar, one cup of water, two tablespoons of cornstarch, one teaspoon of salt, one salt-spoon of red pepper, one teaspoon of Coleman's mustard, one tablespoon of sugar, two egg yolks, add a spoonful of melted butter if wanted. Mix dry ingredients with the water and add to yolks then added to hot vinegar, cook ten minutes in double boiler, add stiffly beaten whites of eggs while hot. If left over and should become too thick, thin it with sour cream.

JULIA M. FARA.

CREAM SALAD DRESSING—Five yolks beaten, one-half cup of cream, one-half cup of vinegar, one-half cup of water, one-eighth teaspoon of cayenne pepper, one and one-half teaspoons of salt, one teaspoon of mustard, one tablespoon of flour, two tablespoons of sugar. Beat the yolks well in a cup, fill up the cup with cream. Mix the dry ingredients, wet with a little of the water, add to the yolks and cream. Place in double boiler and let cook until thick and smooth, stirring constantly, add vinegar and rest of water.

MARIE E. TUREK.

CHEESE CRACKERS—One-half pound American cheese, grated, yolk of one egg, dash of Coleman's mustard, dash paprika, dash salt, little cream to thin. Spread over Saratoga crackers and put into oven to brown. They are very nice with salads.

ROSE WASKA.

EGGS, OMELETTES AND PANCAKES

BAKED EGGS—Break each egg into a buttered cup cake tin. Sprinkle with rolled crackers, salt, pepper and dots of butter. Bake in moderate oven fifteen minutes.

MARIE E. TUREK.

DEVEILED EGGS—Six hard boiled eggs, one-fourth teaspoon salt, one-half teaspoon mustard, one teaspoon vinegar, one teaspoon butter, pinch sugar, and one teaspoon cream. Take eggs when cold, remove shells, and cut each in two lengthwise. Remove yolks and rub smooth and mix in other ingredients. Fill the white of egg with this mixture and sprinkle with paprika. Serve on a bed of lettuce leaves.

MARIE PAIDAR.

SCOTCH EGGS—One cup of lean ham, chopped fine, six hard boiled eggs, two-thirds cup stale bread crumbs, one-third cup milk, one-half teaspoon mustard, one raw egg, pepper to taste. Cook bread crumbs in the milk and rub to a smooth paste. Mix it with the ham, add mustard, cayenne and the raw egg. Mix well. Remove the shells from the eggs and cover with the mixture. Fry in hot fat two minutes, drain and serve hot or cold. Cut in halves lengthwise and arrange each half on a bed of fine parsley.

JULIA M. FARA.

EGGS AU GRATIN—Three hard boiled eggs, one large tablespoon butter, one small onion chopped fine, teaspoon chopped parsley, quarter cup grated American cheese, one cup white sauce, salt and pepper to season. Cut eggs in halves crosswise. Remove yolks and stand cups thus formed in ramekins or shallow baking dish. Cream butter and yolks well, add onion, parsley seasoning, form into balls, fill egg cups, pour over these the white sauce, sprinkle with cheese and brown in oven.

BLANCHE KAMMERER.

CREAMY OMELETTE—Beat four eggs slightly, just enough to blend yolks and whites, add four tablespoons milk, one-half teaspoon salt, pinch of pepper. Put one teaspoon butter in hot spider, when melted add mixture and as it cooks draw edges toward center with knife until whole is set, fold over and turn out on hot platter.

BLANCHE KAMMERER.

HAM OMELETTES—Make a pancake batter of six eggs beaten separately, one-half cup milk, one-half cup flour, and a pinch of salt. Beat with egg beater until smooth. Fry in plenty of hot lard. Spread pancakes with one-half pound chopped boiled ham mixed with three soft boiled eggs. Roll each like jelly roll, put in buttered pan, brush with melted butter, and bake in moderate oven ten minutes. Serve hot.

FRANCES KOLAR.

PUFF OMELETTE—Beat yolks of six eggs until very light, then add one tablespoon flour mixed in one cup sweet milk, salt and pepper to taste, then add the stiffly beaten whites of eggs. Melt a tablespoon of butter in baking pan, pour in mixture and bake a delicate brown, roll up, turn on hot platter and serve at once.

BLANCHE KAMMERER.

PLAIN EGG FRITTERS—Beat yolks of three eggs until light. Add cup milk, one-half teaspoon salt, flour to make a rather stiff batter and last the stiffly beaten whites of three eggs, which take the place of baking powder. Drop by tablespoons in hot deep lard as for doughnuts. Serve hot with syrup or jelly.

GENEVIEVE ENGELTHALER.

PINEAPPLE FRITTERS—Two yolks well beaten, add one cup milk, one cup flour, quarter teaspoon salt, one tablespoon melted butter, mix well, and last add whites of eggs well beaten. Have pineapple sliced thin and sprinkled with sugar, dip in batter and fry in deep hot lard. These make a good dessert. Apples, peeled, cored and sliced, may be used instead of pineapple.

GENEVIEVE ENGELTHALER.

BAKING POWDER PANCAKES—Three cups milk, one egg, one teaspoon salt, three teaspoons baking powder, two and one-half cups flour. Mix in order given and fry on hot griddle.

KATE MLNARIK.

BOHEMIAN PANCAKES—Two eggs well beaten, one tablespoon of sugar, one cup of lukewarm milk, one and one-fourth cups of flour, one-half teaspoon of salt, one cake yeast, dissolved in a little lukewarm milk. Sift flour, sugar and salt in bowl, add well beaten eggs, the milk, and mix well, then add the dissolved yeast. Beat thoroughly and set in a warm place to raise until light. Lift the dough by spoonfuls carefully from top of mixture so as not to disturb the remainder. Spread on well greased griddle with back of spoon. Let bake slowly.

BLANCHE KAMMERER.

BAKED PANCAKE—Five eggs, one-half teaspoon salt, one-half cup milk, one-half cup flour, two tablespoons lard. Beat eggs until very light with Dover beater, add salt and flour, and then the milk, beating all the time. Spread bottom and sides of cold frying pan with the lard. Pour in the egg batter. Place in hot oven and bake twenty to twenty-five minutes. It should puff up at the sides and be crisp and brown. Place on hot platter and sprinkle with powdered sugar and serve hot.

MARIE PAIDAR.

BREAD PANCAKES—One and one-quarter cups grated bread crumbs, two cups sour milk, one-half teaspoon salt, one teaspoon sugar, one and one-half cups flour sifted with teaspoon soda, three yolks. Mix well together and add three beaten whites.

MARIE PAIDAR.

BUCKWHEAT PANCAKES—Two cups lukewarm milk, one cup lukewarm water, two tablespoons brown sugar, one tablespoon salt, two cups buckwheat flour, one and one-half cups white flour, one-third cake yeast. Dissolve yeast and sugar in the liquid. Add flour and salt. Beat until smooth. Cover and keep in a cool place over night. Bake on hot griddle. Serve with butter or syrup.

KATE MLNARIK.

CORN PANCAKES—One can of corn, one egg beaten, one cup of milk, one tablespoon of sugar, one teaspoon of salt, butter the size of an egg, flour to make batter like for pancakes. Fry in hot lard.

MARY WESLEY.

RAW POTATO PANCAKES—Six large potatoes grated, three well beaten eggs, salt, twelve crackers rolled fine. Beat and bake on well greased spider. Spread with back of spoon so cakes will be thin.

MARIE PAIDAR.

POTATO PANCAKES—Grate four large raw potatoes, strain through cheesecloth. Use one-half as much milk as there was potato water. Mix potatoes, milk, half teaspoon salt, two yolks well beaten, and flour enough to make stiff batter, and last fold in the beaten whites of two eggs. Fry until nicely browned on both sides in plenty of hot lard. The potato water is not used.

GENEVIEVE ENGELTHALER.

DUMPLINGS

DUMPLINGS—Four eggs beaten until light, one teaspoon of salt, one cup of cream, enough flour to make a stiff dough. Beat well, drop by tablespoons into boiling water. Cover and cook about twenty minutes.

MARIE PAIDAR.

DUMPLINGS—Two and one-half cups flour, two level teaspoons baking powder, one or two eggs, one-half teaspoon salt, one cup milk. Sift flour, baking powder and salt. Beat eggs, add to milk, then add to the flour and beat well. Drop by tablespoons into boiling salted water, cover tightly and boil ten minutes.

GENEVIEVE ENGELTHALER.

RAISED DUMPLINGS—One cup of milk, two eggs, one teaspoon of salt, one-half cake of yeast, dissolved in a little lukewarm water, enough flour to make stiff dough. Beat well. Cover and let raise in warm place about one hour. Form into balls, place on floured board and let raise until light. Drop into boiling water, cover and boil rapidly until done. Test with straw.

MARIE E. TUREK.

FILLED DUMPLINGS—Scald one pint of milk, add enough flour to make stiff and cook until smooth, take from fire, add one tablespoon of butter and one teaspoon of salt, set aside to cool, then add three yolks and one whole egg beaten and enough flour to make a stiff dough, place on floured board, roll out about three-fourths of an inch thick, cut in squares about four inches large, place a peach or blue blum in center of each square, pinch edges together so that the fruit is covered and drop into boiling water, cover and boil twenty minutes. Take dumplings from water, place on large platter, take two forks and open up dumplings, sprinkle each with sugar and pour over them butter slightly browned.

MARIE PAIDAR.

POTATO DUMPLINGS—Four large, cold boiled potatoes riced, three eggs beaten, one teaspoon of salt one-half cup of milk, one-half cup of farina, flour enough to make quite stiff. Toss on floured board, shape into balls, drop into boiling water, cover and boil about twenty minutes.

ANNA KADLEC.

BOILED POTATO DUMPLINGS—Seven large potatoes boiled and mashed well, then add two eggs, one-half teaspoon salt and mix together thoroughly. Sift one pound of flour on board, place potato mixture in it and work well about ten minutes, adding more flour if necessary to make a stiff dough. Shape into dumplings, drop into boiling salted water and boil twenty minutes.

JENNIE RATAJIK.

LIVER DUMPLINGS—One pound of calf's liver, one quart of wheat bread diced, soaked in water and pressed dry, two tablespoons of flour, six eggs, one teaspoon of parsley chopped, one teaspoon of salt, one-eighth teaspoon of pepper, one-eighth teaspoon of nutmeg, two tablespoons of butter, one onion cut fine. Skin and chop liver very fine, heat the butter in a spider, add the onions, brown a little, then add liver and rest of ingredients. Mix well, form into balls size of a walnut, drop in boiling salted water and let simmer fifteen minutes. Drain and serve hot with meat gravy.

JULIA M. FARA.

POTATO DUMPLINGS—Boil and mash well six large potatoes. When cool add small half cup farina, mix well, allow to stand a little while, add three well beaten eggs, teaspoon salt and enough flour to form a stiff dough. Turn out on floured board, knead and form long roll, cut in pieces, shape into dumplings, drop in boiling salted water, boil twenty minutes. Cut in halves with a string, sprinkle with bread crumbs fried in a little butter.

BLANCHE KAMMERER.

RAW POTATO DUMPLINGS—Grate three large potatoes and drain off water and add two well beaten eggs. Sift three cups flour with one teaspoon baking powder, one teaspoon salt, add to above mixture and enough flour to make a stiff dough. Form into dumplings and drop into salted boiling water. Boil about fifteen to twenty minutes.

MARIE E. TUREK.

BREADS, COFFEE CAKES, MUFFINS AND ROLLS

BOSTON BROWN BREAD—Cream a scant half cup of sugar with tablespoon of shortening, add one-half cup of molasses, pinch of salt, mix, then add one and one-half cups of sour milk, two cups of graham flour and one cup of wheat flour in which one teaspoon of soda has been sifted; lastly, half pound of raisins. Bake at least one hour in a slow oven.

BLANCHE KAMMERER.

WHITE BREAD—One pint of milk scalded, to which add one level tablespoon of salt, two of sugar and two tablespoons of shortening; set aside until lukewarm, then add one pint of warm water and one yeast cake dissolved in half cup of water. Put flour in bread pan, add liquid, make a soft sponge and set in warm place to raise. When full of bubbles, add enough flour to make stiff dough, turn out on floured board and knead well. Let raise until double its bulk, shape in loaves and let raise again until light and bake in a moderate oven one hour.

BLANCHE KAMMERER.

BOHEMIAN RYE BREAD—Raise one yeast cake in half cup of milk and a little sugar. Sift together two pounds of rye flour and one pound of wheat flour, or if rye flour is dark use half of each. Heat one pint of milk and one of water, add raised yeast and enough flour to make sponge. Set in warm place to raise until full of bubbles. Then add one tablespoon of salt, a little caraway seed and enough flour to make a stiff dough. Turn out on floured board, knead well, set aside in warm place to raise, form into loaves or one big round loaf, let raise again, brush with beaten egg and bake small loaves one hour and large loaf one and one-quarter hours.

BLANCHE KAMMERER.

RYE BREAD—Make a sponge of one quart lukewarm water, one quart rye flour, and one-fourth cake yeast, dissolved in a little warm water. Set to rise over night. In the morning stir in quickly one cup hot scalded milk, then add one teaspoon caraway seed, one tablespoon salt, three cups wheat flour, and enough rye flour to make a stiff dough. Let raise until light. Turn out on floured board, knead well and form into a large round loaf. Let raise again about one-half hour, and bake one hour and fifteen minutes.

MARIE E. TUREK.

NUT BREAD—Beat two eggs, add one cup of sugar, beat again, then add one cup of milk, one level teaspoon of salt, four level teaspoons of baking powder sifted with four cups of flour, and one cup of nut meats chopped. Mix thoroughly, put in well buttered tin, let stand twenty minutes and bake forty-five minutes in a slow oven.

JOSEPHINE G. KLEISNER.

NEW ENGLAND NUT BREAD—One-half cup sugar, one and one-half cups milk, six level teaspoons baking powder, four level cups flour, one level dessert spoon salt, one cup chopped walnut meats. Mix ingredients and allow to stand twenty minutes. Bake in moderate oven about three-fourths of an hour. This makes one medium sized loaf.

JULIA M. FARA.

NUT BREAD—Two cups of brown sugar, two eggs, two cups of sweet milk, four cups of flour, four teaspoons baking powder, one cup of nuts. Beat sugar and eggs, add milk, flour sifted with baking powder, nuts broken and pinch of salt. Leave stand twenty minutes before baking. Bake about one hour.

JULIA M. FARA.

GRAHAM NUT BREAD—Three eggs, one-half cup of white or brown sugar, one cup molasses, three cups of sweet milk, one and one-half teaspoons of soda, one cup of white flour, little salt, one-half pound of walnuts broken. Stir thick with graham flour. Bake thirty minutes in moderate oven.

MARIE PAIDAR.

BROWN NUT BREAD—One and one-half cups graham flour, three-quarters cup wheat flour, one and one-half cups sour milk, one-third cup New Orleans molasses, one-half teaspoon salt, one and one-half teaspoon soda, one-half cup broken walnuts. Mix dry ingredients, add milk to molasses and stir well to a smooth batter, nut meats last. Place in greased bread pan and bake in moderately slow oven one hour.

MARIE PAIDAR.

SOFT GRAHAM BREAD—Three cups of graham flour, one cup of white flour, one teaspoon of salt, one-half cup of molasses, or one-fourth cup of sugar, one cake of yeast, one and one-half cups of warm water, two tablespoons of butter. Dissolve the yeast with a little of the lukewarm water, mix with other ingredients and beat well. Cover and set in warm place. When the dough is light beat again and pour into bread pans, filling them half full. When light bake in moderate oven.

JULIA M. FARA.

CURRENT BREAD—Dissolve a cake of compressed yeast and a tablespoon of sugar in a cup of lukewarm water and one cup of milk that has been scalded and cooled. Cream three-fourths cup of sugar with four tablespoons of butter and add with two cups of flour to the liquid. Beat well. Cover and put in warm place to raise for about one and one-half hours. Add one cup of floured raisins and four cups of flour and one teaspoon of salt, knead lightly and place in a greased bowl to raise again for about an hour. Mold into loaves, and put into greased pans and let raise one hour. Beat an egg with a little warm water. Brush over loaves. Bake three-fourths of an hour.

CARRIE GLASS.

CORN BREAD—Two cups of corn meal, one cup of flour, one and one-fourth teaspoons of soda, one-half teaspoon of salt, one-fourth cup of sugar, one egg, one-half cup of sour cream, two cups of sour milk. Mix the dry ingredients, add the egg beaten lightly and the sour cream and milk. Beat well and bake in shallow pans in a hot oven one-half hour.

JULIA M. FARA.

TWIST CAKE or HOUSKA—Dissolve one-half cup of sugar in one-half cup of warm cream, add two cakes compressed yeast crumbled into pieces and set aside to raise. Rub six ounces of sweet butter into three pounds of flour, add six eggs well beaten, the raised yeast, level teaspoon of salt, the grated rind of one lemon and enough cream to make a stiff dough. Work out well, place on floured board immediately, add twelve ounces of large seeded raisins or sultana raisins, one-half pound of almonds blanched and chopped fine, and knead until raisins and almonds are worked in dough. Then divide into two parts, as this makes two twists. To form twist divide dough into four parts and roll each into a long round piece, braid three together and placed in greased pan, then cut fourth piece in two, roll out each part and twist together, place on braided dough, cover with towel and set in warm place to raise until double its bulk—about two hours. Brush with beaten egg and bake in moderate oven one hour.

MILADA R. KOREN.

BRIOCHE—Raise one-half yeast cake in one-quarter cup of warm milk and teaspoon of sugar. When light add one-half cup of flour, mix well, cover and set aside to raise. Sift together one and one-half cups of flour, half teaspoon of salt, teaspoon of sugar, large pinch of mace, add raised sponge, two eggs and one-half cup of butter melted, mix well and beat in two more eggs, one at a time, until dough is smooth. Cover, set in warm place to raise; when light, beat again, cover and put in ice box over night. Roll out into two long thin rolls, twist together, place in large round pan close to edge, let raise, brush with beaten egg, sprinkle with chopped almonds and bake in moderate oven twenty to twenty-five minutes. While still warm, cover with plain frosting.

BLANCHE KAMMERER.

CROWN CAKE or BABOVKA—Raise one yeast cake in half glass of lukewarm milk and a little sugar, then add flour to make a sponge. Let raise again. Cream one-quarter pound of butter, one-quarter pound of sugar and four yolks for fifteen minutes, add yeast, ten ounces of sifted flour, little salt, teaspoon of vanilla, then the four egg whites beaten and quarter pound almonds blanched and chopped. Mix well, turn into tube pan. The pan should be well greased and sprinkled with chopped almonds. Let raise until double its bulk and bake in moderate oven forty-five minutes.

JOSEPHINE G. KLEISNER.

FANCY CROWN CAKE, "BABOVKA"—Raise one and one-half cakes of yeast in one cup of cream and teaspoon of sugar. Cream one-half pound butter with three-fourths cup of sugar, add six well beaten eggs, the raised yeast, level teaspoon of salt, rind of one lemon, one cup of blanched chopped almonds and enough flour to make dough soft enough to pour in your cake form with tube. Set in warm place to raise until light and bake about one hour.

MILADA R. KOREN.

RAISED CAKE—Cream two-thirds cup of butter with two cups of sugar, two cups of raised dough, three well beaten yolks, one teaspoon of soda dissolved in two tablespoons of milk, half grated nutmeg, one tablespoon of cinnamon, one teaspoon of cloves. Mix well together, then fold in beaten whites of eggs and add one cup of raisins, beat hard for several minutes, put in buttered pans, let raise thirty minutes and bake in moderate oven one hour.

ANNA BROZ.

STRUDEL—Three-fourths cup of lukewarm water, butter size of an egg, one egg, one teaspoon of sugar, one-half teaspoon of salt, four cups of sifted flour. Mix all together, add the flour gradually. Toss on floured board, knead thoroughly and cover with a warm bowl for one-half hour. Lay the dough in the center of a well floured tablecloth on table. Roll out a little, brush well with some melted butter, and with hands under dough, palms down, pull and stretch the dough gently, until it is as large as table and thin as paper, and do not tear. Brush with melted butter. Spread with one-half peck of apples cut in thin slices. Sprinkle over this three cups of sugar and one tablespoon of cinnamon, one-half pound of seeded raisins, one-fourth pound chopped almonds, one and one-half cups of bread crumbs fried to a light brown in butter. Roll up like you would jelly roll and bake in slow oven one hour.

ANNA ROUBIK.

DUTCH APPLE CAKE—Sift two cups of flour and four level teaspoons of baking powder. Rub well into this one-fourth cup of butter, then add one egg beaten, scant cup of milk, one teaspoon of salt, four tablespoons of sugar. Mix all until smooth and put into a buttered pan, spread dough so that it would be about one-half inch thick. Select large tart apples, peel, core and cut in eighths. Put the apples in rows, sharp edges down, until cake is well covered. Sprinkle with sugar and cinnamon and dot with butter and bake in moderate oven. Sauce for same: Four cups of hot water, one cup of sugar, boil five minutes, add two level tablespoons of cornstarch, the juice and rind of one lemon and two teaspoons of butter. Cook until smooth.

MILADA R. KOREN.

QUICK APPLE CAKE—Two cups flour, two teaspoons baking powder, one teaspoon salt, one-half cup sugar, one-quarter cup melted butter, one cup milk, one egg. Sift dry ingredients together five times, add other ingredients and stir into a smooth dough. Spread on buttered pan, pare apples, put on coffee cake closely together, sprinkle with sugar and cinnamon, bake in moderate oven.

MAY FRIEDL.

CRUMB COFFEE CAKE—Two and one-half cups of flour, one and one-third cups of powdered sugar, one-half cup of butter and lard mixed, and a pinch of salt. Rub all together as for pie crust. Take out small cup of crumbs and set aside. To the balance add two teaspoons of baking powder and one-half grated nutmeg. Stir, then add two eggs beaten and one cup of milk. Beat well. Pour into two cake tins and sprinkle with crumbs which were set aside and bake in quick oven.

MILADA R. KOREN.

COFFEE CAKE—Three cups flour, one and one-half cups sugar, four eggs, beaten, and three-quarters cup butter. Mix sugar and flour and work in the butter, reserve one cup of these butter crumbs for the top of coffee cakes. To the remainder add two teaspoons baking powder, pinch salt, one cup milk and mix thoroughly. Put dough in two pans, cover with butter crumbs and bake.

LENA KRACHT.

BLITZ-KUCHEN—Beat two eggs, add three tablespoons of sugar, one tablespoon of butter melted, a level teaspoon of salt, a little lemon rind or mace, and mix thoroughly. Then add one cup of milk and two heaping cups of flour sifted with one and one-half teaspoons of baking powder. Put in greased coffee cake pan, sprinkle with brown sugar, bits of butter and walnuts chopped fine. Bake about forty-five minutes.

BLANCHE KAMMERER.

ROHLICKY OR CRESCENT ROLLS—Make a sponge of one-half cup lukewarm milk, two cakes yeast, a little sugar and flour. Sift into bowl one quart flour, one-half cup sugar, one teaspoon salt, one-quarter teaspoon mace. Into this work one-half pound butter with finger tips, add four yolks well beaten, one and one-half cups lukewarm milk, the raised sponge, and beat well. Add more flour if necessary to make a stiff dough. Cover and let raise until light. Shape a teaspoon of dough into round balls and place on floured board. Let raise a few minutes. Roll each ball out into a triangular piece, roll over and over from the longest side to the opposite corner and shape into crescents. Place on greased tins. Brush with beaten egg and sprinkle with poppy seed. Let raise and bake in moderate oven about twenty to twenty-five minutes.

MARIE PAIDAR.

JOHNNY CAKE—Quarter cup of sugar, one tablespoon of melted butter, one egg, one-half teaspoon of salt, one cup of milk, two teaspoons of baking powder sifted with one cup of flour and one-half cup yellow cornmeal. Mix thoroughly, bake in coffee cake pan twenty minutes. Serve hot with butter or maple syrup.

BLANCHE KAMMERER.

PARKER HOUSE ROLLS—One quart of flour in bowl, make a hollow in center, add one teaspoon of salt, one tablespoon of sugar, two large tablespoons of butter, and pour over one pint of boiling milk. Let stand until lukewarm, then add one yeast cake dissolved in a little warm water, stir in enough flour to make a sponge, leaving shell of flour around, cover and put in warm place to raise. When full of bubbles mix stiff, adding more flour. Let raise, cut down with a knife, let raise again, then pat or roll out one-half inch thick, brush with melted butter, cut with biscuit cutter, crease with blunt edge of knife, fold over cover with cloth and let raise until light. Brush with melted butter or egg and bake twenty minutes.

BLANCHE KAMMERER.

HOT BISCUITS—Four cups of flour sifted with four level teaspoons of baking powder, two tablespoons of sugar, one-half teaspoon of salt. Rub well into this one-fourth cup of butter and one-fourth cup of lard. Then add one pint of milk. Toss on floured board, pat out one inch thick and cut with biscuit cutter. Brush with melted butter or cream and bake in hot oven.

EMILIE SADILEK.

MOUNTAIN MUFFINS—One-half cup of butter or lard, one-half cup of sugar, two eggs, one and one-half cups of milk, four cups of flour, six level teaspoons of baking powder, one-half teaspoon of salt. Cream butter or lard, add beaten eggs and mix well, then dry ingredients sifted and milk, alternately. Bake twenty minutes in moderate oven.

CARRIE GLASS.

CORN MEAL MUFFINS—One-fourth cup of butter, three-fourths cup of sugar, two eggs, one cup of milk, two cups of flour, one cup of corn meal, four level teaspoons of baking powder, one-half teaspoon of salt. Cream the butter, add the sugar, the eggs beaten, without separating, and alternately the milk and dry ingredients. Bake in hot buttered muffin tins about twenty-five minutes.

KATE MLNARIK.

CORN MEAL MUFFINS—One cup of corn meal, one and one-half cups of flour, one heaping teaspoon of baking powder, one-half teaspoon of salt, one-half cup of sugar, one tablespoon of butter, two well beaten eggs. Sift dry ingredients and work in butter with tips of fingers, and eggs and enough milk to make a medium thick batter. Bake in gem pans.

BLANCHE KAMMERER.

RICE POPOVERS—Two level cups of cold boiled rice, two level cups of flour, two teaspoons of baking powder, two tablespoons of sugar, two eggs beaten separately, two cups of milk, one teaspoon of salt. Mash rice until smooth. Sift dry ingredients together twice. Beat the yolks, add whites beaten stiff, and stir them into the rice. Then add milk and flour alternately and beat until smooth. Put into greased gem pans and bake in a hot oven fifteen minutes.

ANNA KADLEC.

NUT AND FRUIT MUFFINS—One-half cup bread flour, three teaspoons baking powder, three-quarters teaspoon salt, one-quarter cup brown sugar, one cup graham flour, one-third cup broken walnut meats, six dates cut in pieces, three-quarters cup milk, two tablespoons melted shortening. Mix and sift bread flour, baking powder, salt and sugar. Add graham flour, nuts, dates, egg well beaten, milk and shortening. Beat thoroughly, bake in muffin tins in hot oven eighteen or twenty minutes.

JULIA M. FARA.

POTATO FLOUR MUFFINS—Four eggs, pinch of salt, one-half cup white potato flour, one teaspoon baking powder, two tablespoons ice water, one tablespoon sugar. Beat whites of eggs very stiff and dry. Add salt and sugar to beaten yolks and fold into whites. Sift flour and baking powder twice and thoroughly beat into egg mixture. Add ice water last. Bake in moderate oven from fifteen to twenty minutes.

MARIE PAIDAR.

BRAN MUFFINS—Two cups of bran, two cups of flour, four tablespoons of sugar, four tablespoons of melted butter or four tablespoons of melted lard, one teaspoon of salt, one teaspoon of soda, one teaspoon of baking powder, two cups of buttermilk. Dissolve soda in buttermilk and sift baking powder with flour. Bake forty-five minutes in muffin tins.

KATE MLNARIK.

GRAHAM MUFFINS—Cream one-half cup butter or half butter and lard, with one-half cup brown sugar, add two eggs beaten, one cup sour milk in which dissolve one level teaspoon soda, one and three-quarters cups graham flour not sifted and half package or more dates, stoned and chopped. Bake in muffin or gem pans about one-half hour.

BLANCHE KAMMERER.

DESSERTS

"Serenely full, the epicure would say; Fate cannot harm me—I have dined today."

JERUSALEM PUDDING—One level teaspoon of gelatin dissolved in four tablespoons of cold water. Soak ten minutes, add one-fourth cup of dates and three figs cut fine. Set in double boiler and cook until smooth and soft. Boil one tablespoon of rice in one cup of water fifteen minutes, drain. Whip one cup of cream and add to it the rice and one-half cup of powdered sugar. Lastly, add the chopped fruit and gelatin. Flavor with vanilla. Mold and serve with plain cream.

MARIE PAIDAR.

DATE PUDDING—One-fourth pound of dates, one-fourth pound of walnuts, two tablespoons of fine bread crumbs, one-half cup of sugar, three eggs beaten separately. Put bread crumbs, sugar, one-half teaspoon of baking powder in bowl, beat eggs, add nuts and dates. Bake fifteen minutes in a layer tin. Break up and serve in glasses with whipped cream.

MARIE PAIDAR.

WALNUT PUDDING—Six eggs, one cup of sugar, one scant cup of bread crumbs, three-fourths cup of farina, scant teaspoon baking powder, one cup of walnuts chopped coarse. Beat yolks until lemon colored and thick, then add sugar sifted, then the bread crumbs and farina sifted with the baking powder, then nuts and, lastly, the whites beaten stiff. Bake in two square layers well buttered. When baked remove from tins and lay on towel and cover. When cold cut in squares, cover with chopped pineapple, then whipped cream.

MARIE PAIDAR.

BREAD PUDDING—One cup of bread crumbs, two cups of milk, two eggs, reserving whites for top, one tablespoon of butter rubbed in crumbs, one-half cup sugar, one teaspoon of baking powder, grated rind and juice of half a lemon. Mix well, add more milk if necessary to make soft batter. Bake until set and brown, cover with the beaten whites sweetened with four tablespoons of sugar and put back in oven to brown and serve with following sauce: Juice of one lemon with a little water, one-half cup of sugar, one egg, mix well and boil a few minutes, then add a little wine to flavor.

BLANCHE KAMMERER.

GRAPE NUT FRUIT PUDDING—One package Rich's Tryphosa lemon gelatine dissolved in one pint boiling water, then add one cup grape nuts, one-half pound raisins or dates cut in pieces and as many chopped walnuts as desired. Mix together and pour in individual or large mould and chill. Serve with sliced fruits and whipped cream.

MARY KEC.

LEMON PUFF PUDDING—Cream three tablespoons of butter with one cup of sugar, add yolks of four eggs, then one quart of milk, two and one-half cups of bread crumbs, rind and juice of lemon. Mix thoroughly and if too thin add half cup more of bread crumbs, turn in a well buttered pudding dish or roasting pan and bake until thick or set. Beat the whites stiff, add one-half cup sugar, flavor with lemon juice, spread over pudding and put back in oven to brown.

MILADA R. KOREN.

MOORE'S HEAD PUDDING—One pint of milk, one-fourth cake of German sweet chocolate, one-half tablespoon of cornstarch, one and one-half dozen of lady fingers, one-fourth teaspoon of vanilla, six teaspoons of sugar, three eggs. Grate chocolate and mix with three teaspoons of sugar. Beat whites stiff and stir into chocolate mixture. Mix cornstarch with a little cold milk until smooth and add to beaten yolks. Put the rest of the milk to heat with the vanilla, add about three teaspoons of sugar to sweeten, pour the cornstarch mixture into this slowly and cook until thick and smooth, stirring constantly. In bottom of a dish put layer of lady fingers, pour hot custard over it, then another layer of lady fingers, balance of custard, and spread chocolate mixture on top and put in slow oven for a few minutes to dry chocolate. Set aside to get cold. Serve in sherbet glasses with spoon of whipped cream and a few chopped nuts.

BLANCHE KAMMERER.

CHARLOTTE RUSSE—One-half package or one envelope Knox gelatine, one cup water and steam, one cup sugar, one cup milk, two eggs beaten. Cook like custard, add one teaspoon vanilla and some wine. Beat steamed gelatine and custard together and cool. Add two bottles of cream whipped. Line dish with lady fingers or macaroons and pour over the above mixture.

BERYL CISLER.

PINEAPPLE DESSERT—Drain one can pineapple, cut in one-half inch cubes and cook in iron skillet with one and one-half cups brown sugar and one-fourth pound butter until melted. Set aside to cool. Beat two yolks, add scant cup granulated sugar, then alternately one cup flour sifted with one heaping teaspoon baking powder, and one-half cup warm water. Add one teaspoonful lemon juice and one teaspoon vanilla, last the beaten whites of two eggs. Pour this over the pineapple but do not stir. Bake in skillet in moderate oven. When cool turn out on large chop plate and cover with whipped cream sweetened.

BERYL CISLER.

PINEAPPLE TRIFLE—Small can of grated pineapple, two-thirds cup sugar, cook five minutes. Dissolve one package of orange Jello in one-half pint boiling water. Add juice of small orange. When cool mix with above and place on ice. When set beat with one-half pint of whipped cream. Set on ice until cold.

EMILY KERNER.

PINEAPPLE MARSHMALLOW—One small can of pineapple cut in pieces into which add one package of marshmallows cut in quarters; let soak a few hours, then add one and one-half cups of cream whipped. Mix lightly.

BLANCHE KAMMERER.

QUEEN OF TRIFLES—One pound of lady fingers, one pound of macaroons, one-half pound of shelled almonds, one pint of sherry wine, one-half pound of candied cherries cut in halves, one quart of cream whipped stiff, one pint of hot milk, two tablespoons of flour, one egg, one-half cup sugar. Soak the macaroons in the wine, blanch and chop the almonds, not too fine. Make a custard by mixing the sugar, flour and the egg until very light, add gradually to the hot milk and let cook in double boiler until very thick, stirring constantly. Cool, add almonds, cherries and cream whipped. Line glass bowl with lady fingers cut in halves. Add custard, macaroons, cream, putting cherries all through bowl; have the cream on top decorated with cherries.

ANNA KADLEC.

HEAVENLY HASH—One pint of cream whipped, twenty-five best quality marshmallows, one cup of nuts, candied cherries; mix the marshmallows, cut in small pieces, with the whipped cream, let stand on ice several hours, add nuts broken coarse, then decorate with candied cherries and serve very cold.

ANNA KADLEC.

FRUIT FOAM—One white of an egg, one cup of powdered sugar, one cup of fruit mashed well. Beat all together for fifteen minutes. Serve on cake. Strawberries or cherries are delicious.

MARIE STARY.

BAVARIAN CREAM—Whip two cups of cream stiff, grate one-half pound of macaroons or nuts, make a custard of one pint of milk, one-half cup of sugar, one envelope or half box Knox's gelatine, softened three minutes in a little cold water, yolks of four eggs and teaspoon of vanilla. Cook one minute and strain into pan set in ice water or cold place and when it begins to thicken add macaroons and whipped cream and fold in. Place in cold place to harden. Serve with chopped nuts and maraschino cherries. Serves twelve people.

BLANCHE KAMMERER.

PINEAPPLE CREAM—Soak half a box or one envelope of Knox gelatine in a large cup of milk one-half hour. Then heat until dissolved and let cool. In a large bowl put one can shredded pineapple, add one cup sugar, the dissolved gelatine and one pint of stiffly whipped cream to which a pinch of salt has been added. Whip all together a few minutes and put on ice before serving. This will serve twelve people and can also be served in individual molds.

MARY KEC.

MARSHMALLOW DESSERT—One cup whipping cream, quarter pound marshmallows, two slices pineapple and a half cup walnut meat chopped. Whip cream, cut marshmallow in small pieces with scissors and let stand in cream three or four hours. Drain juice from pineapple, cut in small pieces, add to cream, then add nuts and place all on ice to chill before serving.

MARY KEC.

ORANGE BASKETS—Form baskets by cutting out a piece of skin on each side of orange, leaving strip over top for handle. Scoop out pulp carefully, remove white skin, mix with almonds blanched and chopped, three candied cherries to each orange and sweeten to taste. Fill baskets, put a spoonful of whipped cream on each basket and decorate by piercing hole through handle and run stems of two or three violets or other small flowers through.

MARY KEC.

MAPLE DESSERT—One pint milk, one small cup brown sugar, one large tablespoon butter, one-half teaspoon vanilla, four yolks well beaten and three teaspoons cornstarch. Into one cup milk dissolve cornstarch. Scald other cup milk. Melt sugar in frying pan to a medium brown, add butter gradually, then the scalded milk, bring to a boil, stir in milk with cornstarch, boil carefully until mixture thickens, remove from fire and beat in yolks, cook ten minutes longer. Serve when cold in sherbet glasses with whipped cream, chopped nuts or candied cherry on each portion.

BLANCHE KAMMERER.

MAPLE MOUSSE—Beat together the yolks of two eggs and one cupful of maple syrup. Heat the mixture, stirring it until it thickens, remove from fire and cool. Then fold in the stiffly beaten whites of the eggs and one pint of cream whipped stiff and dry. The ingredients should be well mixed so they may not separate. Pack in a mold in ice and salt and do not stir while it is freezing.

ROSE WASKA.

LADY FINGER DESSERT—Line a spring form with halves of lady fingers standing up. Then fill dish about one-third full of lady fingers broken up into small pieces. Then a layer of cream filling and then another layer of lady fingers. Top with whipped cream and dot with cherries.

CREAM FILLING—One-half pound sweet butter creamed with one cup sugar, then add three whole eggs and a little lemon juice. Stir together very well so that it does not separate. Should be made early in the day if used that evening. Takes about three dozen lady fingers.

ROSE WASKA.

LADY FINGER DESSERT—Two squares of sweet chocolate, one-fourth cup water, one-half cup granulated sugar. Boil in double boiler until smooth. Let cool. Add four yolks and let boil again until thick. Let cool. Cream one-half pound unsalted butter with one cup confectioner's sugar, add the cooled chocolate mixture, then the beaten whites of four eggs. Line a nine-inch spring form with lady fingers close together around form, standing, and cut balance of lady fingers into small pieces and place in bottom of form. Then pour in the chocolate mixture and let stand in ice chest twenty-four hours. Three hours before serving remove from form and cover with one pint whipped cream sweetened to taste.

JOSEPHINE HONSIK.

QUICK CHOCOLATE DESSERT—Scald one pint milk with one-half cup sugar, add two tablespoons grated chocolate, two large tablespoons cornstarch dissolved in a little cold milk and boil until thick. Pour in mold and place on ice or in cold place to harden. Serve with whipped cream sweetened and flavored with vanilla.

LENA KRACHT.

SNOW BALLS—One-half cup butter, one cup sugar, one-half cup milk, two and one-fourth cups flour, three and one-half teaspoons baking powder, whites of four eggs. Cream the butter and add sugar gradually. Add the milk and flour sifted with the baking powder. Then add the whites of eggs beaten stiff. Butter cups, fill half full with above mixture, cover with wax paper and tie. Steam thirty-five minutes. Serve with Fruit Hard Sauce: Cream two tablespoons butter, add one cup confectioner's sugar, add the unbeaten whites of two eggs and beat thoroughly with Dover beater, add two cups crushed fresh strawberries. Serve at once.

MARIE PAIDAR.

QUICK STRAWBERRY SHORTCAKE—Three yolks beaten with one-half cup sugar, add one-half cup pastry flour sifted with one teaspoon baking powder, then the beaten whites of three eggs. Bake about fifteen minutes in shallow square tin. Cover with sweetened strawberries and whipped cream.

JOSEPHINE HONSIK.

STRAWBERRY SHORTCAKE—One and one-half cups flour, one and one-half teaspoons baking powder, one-half teaspoon salt, one tablespoon sugar, sifted into mixing bowl. Add one tablespoon butter and work together as for pie crust. Then add one beaten egg and enough milk to make a soft dough. Press into well buttered cake tin, brush with melted butter and bake twenty minutes. Cut cake in two with a long sharp knife and spread bottom half liberally with strawberries cut in half and sweetened. Add top layer. Cover with berries, then cover with whipped cream and garnish with a few choice whole berries.

BLANCHE KAMMERER.

DELICATE SHORTCAKE—Two cups sifted pastry flour, two teaspoons baking powder, three tablespoons butter, two tablespoons sugar, one egg, three-fourths cup milk, one-half teaspoon salt. Sift salt, baking powder and flour; cream butter, sugar and egg until light; add milk and flour alternately, stirring lightly. Bake in quick oven. Cut in half, cover half with sweetened berries. Place other half on top, cover with more berries and whipped cream over berries.

CECELIA BARTA.

CUP CUSTARD—One pint milk scalded, two eggs, four tablespoons sugar, pinch of salt. Beat eggs slightly, add salt and sugar. Pour the hot milk slowly into eggs, stirring until well mixed. Add a few gratings of nutmeg. Strain. Pour into custard cups, place cups in pan of boiling water and bake in moderate oven until custards are firm in center, twenty to twenty-five minutes. Try with a knife. If the knife is clean the custard is done.

MARIE PAIDAR.

CARAMEL CUSTARD—Cook three heaping tablespoons brown sugar over slow fire until brown. Add to two cups scalded milk, let stand until sugar dissolves. Add a pinch of salt to two eggs, beat slightly, pour scalded milk over eggs, stirring until well mixed, and bake same as cup custard.

MARIE PAIDAR.

ICE CREAM, ICES AND SHERBETS

NEAPOLITAN ICE CREAM—Eight yolks, one cup sugar, one quart cream, two teaspoons vanilla. Scald over hot water, but do not boil the cream. Beat the yolks till thick and creamy. Add the sugar and beat again. Pour the hot cream into the eggs and when well mixed turn into double boiler and cook like boiled custard. Strain at once, and when cold add the flavoring and freeze.

MARY JORDAN.

VANILLA ICE CREAM—Two quarts milk, three eggs, two cups sugar, two tablespoons cornstarch, one quart cream, vanilla. Beat eggs, sugar and cornstarch together, heat milk and add the egg mixture, cook in double boiler until it thickens, let cool, add vanilla and cream, freeze.

KATE MLNARIK.

FANCY ICE CREAM—Four eggs, one cup powdered sugar, one quart cream, one teaspoon vanilla, one-fourth pound stale macaroons, one-fourth pound marshmallows, one-fourth pound walnut meats, twelve candied cherries. Separate the eggs. Beat the yolks very light with the sugar, add beaten whites, rest of ingredients and freeze.

MARIE PAIDAR.

STRAWBERRY ICE CREAM—Rub through a strainer one quart of canned strawberries, add one quart thick cream and one cup milk. If not sweet enough add sugar to taste. Freeze.

MARIE PAIDAR.

ICE CREAM—Beat two yolks, add one heaping cup of sugar slowly, then beaten whites, two cups of rich milk and three cups of thick cream whipped, vanilla to flavor and freeze.

BLANCHE KAMMERER.

RASPBERRY ICE—Four cups water, two cups sugar, one and one-fourth cups raspberry juice, juice of one-half lemon. Let sugar and water boil six minutes. When cool add raspberry and lemon juice. Freeze.

MARY JORDAN.

CRANBERRY ICE—One quart cranberries, one pint water, one pound sugar, juice of two lemons. Cook cranberries with the water until tender, then strain and add sugar, cook until sugar is dissolved. Cool, stir in lemon juice and freeze just long enough to form an ice.

LENA KRACHT.

FRUIT SHERBET—Make a syrup of three cups of sugar, three pints water. When cold add juice of three lemons, three oranges and three bananas or one pineapple cut fine, whites of six eggs well beaten. Mix and pour into freezer and freeze. Makes one gallon.

MILADA R. KOREN.

APRICOT ICE—One large can apricots rubbed through colander, two cups sugar, juice of two lemons and water enough to almost fill one-gallon freezer. Then freeze and when partly frozen add one cup rich cream and allow to freeze until quite hard. Do not fill the freezer full the first time as it would not allow for the cream and would overflow. Makes one gallon.

MILADA R. KOREN.

LEMON MILK SHERBET—Two cups sugar, one-half cup lemon juice, one quart milk. Mix in order given and freeze.

MARY JORDAN.

ORANGE SHERBET—Two oranges, one lemon, two cups sugar, one cup water, three cups milk. Grate the yellow rind of one orange and one-half a lemon, taking care not to remove any of the white skin. Squeeze the juice of oranges and lemon and add to grated rind. Let it stand half an hour and then strain through soft cloth into freezer. Add sugar and water and stir well. When thoroughly chilled add the milk and freeze the whole mixture.

MARIE PAIDAR.

PINEAPPLE SHERBET—One can grated pineapple, one quart milk, one cup sugar, juice of one lemon. Add sugar to pineapple and lemon juice. Add milk and freeze.

MARY JORDAN.

PIES

PIE CRUST FOR ONE PIE—Rub one cup of flour with two tablespoons of lard together lightly, add a pinch of salt, then three tablespoons of water, possibly a little more, and roll out.

MILADA R. KOREN.

LEMON RAISIN PIE—One cup of chopped raisins, seeded, and the juice and grated rind of one lemon, three-quarters cup of cold water, mixed with two tablespoons of flour, three-quarters cup of sugar, two tablespoons butter. Stir lightly, put in pie crust and bake.

CHOCOLATE FILLING—One cup of milk, pinch of salt, one and one-half squares of bitter chocolate, boil together. Mix two level tablespoons of flour with a little water, beat in two yolks, add five tablespoons of sugar, and one teaspoon of vanilla. Stir well together and line your tins with pie crust. Add filling and bake.

FOR MERINGUE—Beat two whites of egg until light, add four tablespoons of sugar and one teaspoon of vanilla. Spread over filling and set into oven to brown.

LILLIAN TUREK.

STRAWBERRY PIE—One large tablespoon of butter, one of lard rubbed into one cup of flour, add pinch of salt, yolks of three eggs well beaten and enough milk to make dough (about two tablespoons). roll out, line large pie tin, sprinkle with very little flour, add strawberries, sprinkle with level tablespoon of flour, one cup of sugar, cover with whites of eggs beaten and sweetened and lastly strips of dough one inch wide laid lengthwise and crosswise. Bake three-quarters of an hour. Tie narrow strip of cloth around edge of pie tin to prevent juice from running out.

BLANCHE KAMMERER.

DATE PIE—Remove stones from a package of dates, boil in a little water until dates are soft, drain and rub through coarse sieve or mash well. Scald one and one-half cups milk, then add one-half cup milk in which has been thoroughly mixed one tablespoon flour, one egg and a pinch of salt, boil all until thickened, then add date pulp, sweeten to taste. Pour into open pie crust and bake. Serve cold with whipped cream, garnished with stuffed dates.

MARY KEC.

CREAM PIE—Scald one and one-half cups of milk with two-thirds cup of sugar, dissolve three teaspoons of cornstarch in half cup of milk, add two well beaten yolks and pour all slowly into boiling milk, stir constantly, add piece of butter and boil until thick and smooth, add vanilla and half cup of cocoanut if desired, pour into baked pie crust, cover with whites of eggs beaten and sweetened and put back in oven to brown.

BLANCHE KAMMERER.

CHOCOLATE CREAM PIE—Mix five tablespoons bitter chocolate with four tablespoons flour, one-half cup sugar, one-fourth teaspoon salt. Add two cups scalded milk, stirring constantly. Boil fifteen minutes, then add one well beaten egg and cook two minutes. Pour into baked pie crust and when cool cover with sweetened whipped cream.

EMILY KERNER.

BANANA CREAM PIE—Slice four bananas into a baked pie crust and pour over it a half pint of whipped cream sweetened and flavored with one-half teaspoon of vanilla.

EMILY KERNER.

RAISIN PIE—Wash one-half package seedless raisins, cover with a cup of cold water and slowly bring to a boil. Add one-half cup sugar, thicken with a tablespoon of flour mixed smooth with a little water and while boiling add a small piece of butter. Pour in open crust, cover with strips of pastry or entire top of pastry and bake thirty to forty-five minutes. One large pie.

BLANCHE KAMMERER.

SQUASH OR PUMPKIN PIE—To each cup of baked squash or pumpkin add two eggs, one cup milk, one-half cup sugar, two tablespoons molasses or syrup, one tablespoon butter. Cinnamon, ginger, nutmeg, pepper and salt to taste.

ROSE WASKA.

PUMPKIN PIE—One can of pumpkin, one and one-third cups of brown sugar, two teaspoons of cinnamon, one teaspoon of ginger, one teaspoon of salt, five yolks, stir well then add one cup cream and one-half cup of milk and whites of five eggs beaten stiff, mix thoroughly. Line two deep pie tins with crust, fill and bake in moderate oven.

MARIE PAIDAR.

COCOANUT CUSTARD PIE—Six level tablespoons flour, two level tablespoons shortening, pinch of salt, pinch of baking powder and enough cold water (about two tablespoons) to make a dough stiff enough to roll out. Sift dry ingredients, chop in the shortening, then add water, mix quickly, handling as little as possible. Line pie tin with pastry. Custard: Two eggs, two cups milk, pinch salt, one-fourth cup sugar, one-half teaspoon vanilla, beat well, add one-half cup shredded cocoanut, pour into crust and bake until custard is set.

MAY FRIEDL.

CHERRY CUSTARD PIE—Line a pie tin with crust, half fill with pitted cherries, beat slightly two eggs, one cup of sugar and one-half cup of milk. Pour over cherries and bake until set. Raspberries or sliced peaches can be made in the same way, using one-fourth cup less of sugar.

MARY JORDAN.

SOUR CREAM PIE—One cup of sour cream, three-fourths cup of sugar, four eggs beaten separately and one-eighth teaspoon of mace. Beat yolks and sugar, add cream, mace and fold in the beaten whites. Line one pie tin with crust, fill and bake in moderate oven.

MARIE PAIDAR.

SOUR CREAM PIE—Two eggs, one cup of raisins, two cups sugar, two cups sour cream, three large tablespoons vinegar, one teaspoon cinnamon, one-half teaspoon cloves and a pinch of salt. Beat eggs and sugar, add cream, vinegar, raisins and other ingredients, adding the whites of eggs last. Line pie tins with crust, fill and bake in moderate oven. Will fill two pies.

MARY KEC.

GRAPE FILLING—Remove skins and stew pulp of grapes ten minutes. Put through colander to remove seeds. Then mix skins and pulp together and let boil five minutes. For one pie use one cup of grape mixture, stir in one-half cup of sugar that has been mixed well with one tablespoon of flour, two yolks beaten well, boil until thick and set aside to cool. Fill baked crust with mixture, cover with stiffly beaten whites to which has been added one tablespoon of powdered sugar and brown lightly.

ROSE KERNER.

PINEAPPLE PIE—Stir into the juice of one can of pineapple, one cup of sugar, two eggs, two tablespoons of cornstarch, butter the size of an egg, and boil together about five minutes. When cold add pineapple pulp. This makes filling for two pies. Fill baked pie crusts, and cover with meringue or whipped cream.

ROSE KERNER.

BUTTERSCOTCH PIE FILLING—One-half cup of butter, one cup of milk, two cups of brown sugar, four egg yolks, two tablespoons of cornstarch, one tablespoon of vanilla, two cups boiling water. Boil water and sugar, beat egg yolks with milk and cornstarch, add salt and flavoring, boil in a double boiler. Fill into a baked pie crust and spread with the beaten whites, and put back in oven to brown.

JULIA M. FARA.

LEMON FILLING—Juice of three lemons, grated rind of three lemons, one and one-half cups of sugar, two tablespoons of cornstarch, three tablespoons of flour, five or six yolks well beaten. Beat thoroughly, then add juice of lemons, three cups of water, butter size walnut. Boil in double boiler until thick. Have pie crust baked, add filling, cover with the beaten whites sweetened, put back in oven to brown. This makes two pies.

KATE MLNARIK.

MINCE MEAT—One and one-half pounds of beef chopped, three pounds of apples, one pound of raisins, one pound of currants, one pound of brown sugar, one-half pint of molasses, one-fourth pound of citron, one-half pound of suet, spices to taste. One quart or more of apple cider. Chop meat, apples, citron and suet. Mix all together and boil one-half hour. Seal while hot.

MARY KLENHA.

MINCE MEAT—Two pounds kidney beef suet, one pound seeded raisins, one pound sultana raisins, one pound currants, one-fourth pound citron peel, one-fourth pound orange peel, one-half pound figs, one tablespoon salt, one nutmeg grated, one tablespoon cinnamon, one-half teaspoon mace, one-half teaspoon cloves, grated rind and juice of two lemons, two quarts cider, two pounds brown sugar, one pound dates, twelve pounds apples and one small glass sherry or brandy. Boil the beef the day before with just enough water so that when the meat is tender the water will be boiled back into the meat. The following morning add the sugar to cider and boil until half the amount remains. Put meat and suet through food chopper, and the raisins, citron and orange peel, dates, figs and apples may be cut by hand or put through coarse food chopper. Mix all together and bring to boil and seal boiling hot. The juice of pickled peaches or pears added greatly improves the flavor.

GENEVIEVE ENGELTHALER.

CAKES

*With weights and measures just and true
Oven of even heat,
Well-buttered tins and quiet nerve;
Success will be complete.*

SPONGE CAKE—Yolks of six eggs, one cup of sugar, one table-spoon of lemon juice, grated rind of one-half lemon, whites of six eggs, one cup of flour. Beat yolks until thick and lemon colored, add sugar gradually and continue beating, add lemon juice, rind and whites of eggs beaten until stiff and dry. When whites are partially mixed with yolks carefully cut and fold in flour, mixed and sifted with pinch of salt. Bake in an unbuttered pan in a slow oven for fifty minutes.

JULIA M. FARA.

SPONGE CAKE—Four eggs well beaten, add slowly two cups sugar, then add slowly one and one-half cups flour, sifted three times. In another half cup flour sift one and a half teaspoons baking powder, add to first mixture and last add one cup boiling water and flavoring. Serve with whipped cream and sliced fruit.

MARY KEC.

SPONGE CAKE—Four eggs beaten separately, one cup of sugar, three-quarters cup of flour sifted before measuring, the juice and grated rind of one lemon. Beat the yolks until thick and lemon color, about ten minutes. Add sugar and lemon and beat another ten minutes, then the beaten whites of eggs. Add the flour very lightly and bake in moderate oven.

JULIA DENK.

VELVET SPONGE CAKE—Three eggs beaten until very light, add one cup of sugar and beat again, one teaspoon of lemon extract, add half a cup of flour without baking powder, beating steadily, then add half a cup of flour with one teaspoon of baking powder, and stir in half a cup of boiling water. Bake in layers or loaf cake.

FLORA V. VOCKEL.

SUNSHINE CAKE—Twelve whites, ten yolks, one and one-half cups of sugar, one cup of flour, one teaspoon cream of tartar, grated rind of one lemon or orange. Beat yolks fifteen minutes, beat whites to a foam with wire spoon, add cream of tartar and beat until stiff, beat with yolks, add sugar and beat, then the lemon or orange rind, lastly the flour sifted five times. Fold flour in lightly. Bake forty-five minutes in a moderate oven. Use Van Dusen's cake tins.

MARIE PAIDAR.

SUNSHINE CAKE—Six yolks beaten ten minutes, seven-eighths cup sugar, one teaspoon tartar, three-fourths cup flour, four whites beaten and added last. Bake thirty minutes.

MARIE E. TUREK.

SUNSHINE CAKE—Six eggs, one-third teaspoon cream tartar, two-thirds cup pastry flour, one cup sugar, grated rind of half a lemon or one teaspoon vanilla. Sift and measure sugar and flour, then sift flour four times. Separate eggs, beat whites to a foam, add cream of tartar and beat until very stiff. Beat yolks until light and lemon colored, add sugar and beat again, then add the beaten whites and flavoring and last fold in flour. Bake in ungreased tube pan thirty to forty minutes. Invert pan to cool.

MAY JURENA.

SUNSHINE CAKE—Six whites beaten to a foam, add one teaspoon cream of tartar and beat until stiff, beat in one cup of sugar, add beaten yolks of five eggs and one teaspoon of flavoring, fold in one cup flour. Bake in moderate oven about thirty minutes.

JOSEPHINE G. KLEISNER.

ANGEL FOOD—Whites of eleven eggs, beaten stiff, one glass of sugar, one glass flour, quarter teaspoon cream of tartar. Sift dry ingredients four times, stir in beaten whites of eggs and bake in a loaf.

JULIA M. FARA.

FILBERT TORTE—One-half cup of bread crumbs, one and one-half cups of powdered sugar, grated rind of one lemon, juice of one-half lemon, one-half pound of grated filberts, eight whites of eggs beaten stiff, eight yolks. Beat yolks and sugar very light, add bread crumbs and the rest of the ingredients in order, the beaten whites last. Bake in spring form forty or forty-five minutes or bake in two layers with fresh strawberries or sweetened whipped cream between and on top of cake.

ANNA KADLEC.

NUT TORTE—One dozen whites beaten stiff, add eight ounces of sugar sifted several times, four ounces of grated hazelnuts and four ounces of grated almonds. Bake in spring form forty minutes.

MARIE PAIDAR.

POTATO CHOCOLATE TORTE—One cup of butter, two cups of sugar, one-half cup of cream, one cup of potatoes boiled and riced, one cup of almonds grated, one cup of bitter chocolate grated, four yolks of eggs, one and one-half cups of sifted flour, one-half teaspoon of cinnamon, one-half teaspoon of cloves, two teaspoons of baking powder, beaten whites of four eggs, cream the butter and sugar thoroughly, add one yolk at a time, beating well before adding another until all are used, add the rest of the ingredients and whites last. Stir well and bake in two long, narrow loaves. Icing for same: Three cups of sugar, one cup of milk, butter the size of an egg, one-fourth pound of bitter chocolate, one teaspoon of vanilla. Stir butter, sugar and milk together and when it boils add chocolate. Boil until it hardens when dropped in cold water. Take from stove, add vanilla and beat until it thickens, pour over cake.

MARIE PAIDAR.

NUT TORTE—One cup sugar, six eggs beaten separately, one pound walnuts cut fine, one pound dates cut fine, six soda crackers rolled and sifted with three-fourths teaspoon baking powder. Mix ingredients in order given, adding the whites last. Bake in a slow oven. When cold break in small pieces and serve individually with whipped cream sweetened to taste.

MOLLIE L. LAWRENCE.

CHOCOLATE LAYER TORTE—Ten yolks, one cup of sugar, three-fourths cup of bitter chocolate grated, three-fourths cup of grated almonds, one cup of grated wheat bread, one-half teaspoon of cinnamon, one-half teaspoon of cloves, juice of half a lemon and grated rind of one lemon, a little brandy, ten whites beaten stiff. To the beaten yolks add the sugar, beat well, then add the rest of the ingredients in order and fold in the beaten whites lightly. Bake in three layers. Custard filling for same: One cup of scalded milk, one-fourth cup of sugar, one tablespoon of cornstarch, two yolks of eggs, one-half teaspoon of vanilla, mix dry ingredients, add eggs slightly beaten and pour on gradually the scalded milk, cook in double boiler, stir constantly until thickened. Cool and flavor. Put between layers.

ANNA KADLEC.

ALMOND TORTE—One-half pound sugar, one-half teaspoon baking powder, grated rind of one lemon, eight yolks, one-half pound grated almonds, whites of eight eggs, flavor to taste. Beat yolks until thick and lemon colored, add sugar and beat again; add other ingredients, folding in the stiffly beaten whites of eggs last. Bake in slow oven forty-five minutes.

MARY KLENHA.

ANGEL TORTE—One-half pound powdered sugar, one-half pound almonds, one-half pound dates, five eggs, two teaspoons baking powder. Blanch almonds, chop fine or grind; stone dates, pour boiling water over them, drain and rub to smooth paste. Beat the yolk of one egg and stir in a small portion of the date pulp and some sugar, and continue until egg, dates and sugar are all mixed. Stir well. Stir in the almonds lightly; add beaten whites of the eggs. Bake in well greased and floured spring form in moderate oven. When cool cut in two layers and spread whipped cream sweetened between and on top.

JULIA M. FARA.

ANGEL DATE TORTE—Stone one pound of dates and cut in small pieces, seven ounces of shelled pecans, whites of seven eggs, five ounces powdered sugar, two teaspoons of baking powder. Beat whites stiff, add sugar, sifted with baking powder, pecans grated and then the dates. Bake in spring form forty minutes.

MARIE PAIDAR.

DATE TORTE—Nine eggs, one and three-fourths cups of sugar, sixteen dates sliced, three tablespoons of grated sweet chocolate, one teaspoon of cinnamon, one-half teaspoon of cloves, one heaping cup of cracker crumbs, two tablespoons of wine, brandy or lemon juice. Rub the dates to a smooth paste with wine, brandy or lemon juice. Beat two whole eggs and seven yolks, add sugar, beat again, add the dates, chocolate and spices and cracker crumbs and stir well, lastly fold in the beaten whites of the eggs. Bake in a good sized spring form forty minutes.

ANNA KADLEC.

BREAD TORTE—Five ounces grated bread crumbs, five ounces of grated almonds, ten eggs beaten separately, one teaspoon cinnamon, one teaspoon allspice, two cups sugar, half a nutmeg grated, one tablespoon brandy. Bake in two layers. Filling for same: Two eggs, one cup milk, one teaspoon vanilla, one teaspoon cornstarch, three tablespoons grated almonds. Boil until thick.

MARIE PAIDAR.

CRUMB AND FARINA CAKE—Six eggs, one-fourth cup fine bread crumbs, three-fourths cup white farina, one and one-half teaspoons baking powder, one cup grated or ground walnut meats and one and one-half cups sugar. Beat yolks and sugar five minutes. Mix walnuts, crumbs, farina and baking powder together and add to yolks and sugar, then add the beaten whites last and bake in layers in moderate oven. Serve with whipped cream between layers and on top.

MARY KEC.

RYE BREAD TORTE—Nine eggs beaten separately, one cup sugar, one-half pound almonds grated, one-fourth pound rye bread crumbs. Stir yolks and sugar ten minutes, fold in the beaten whites, then almonds and lastly the bread crumbs. Bake in two layers. French filling for same: Cream one-half pound of unsalted butter with one cup of confectioner's sugar, add two yolks, beat until smooth. Two tablespoons cocoa or strong coffee may be added.

CECELIA BARTA.

RUM TORTE—Eight eggs separated, one-half pound of almonds grated, one cup of sugar, juice and rind of one lemon, two heaping tablespoons of bread crumbs, two teaspoons of flour, one-half teaspoon of baking powder. Beat the yolks with the sugar until light. Add the almonds, bread crumbs and lemon. Then fold in lightly the beaten whites and the flour and baking powder mixed. Bake in spring form for one hour in moderate oven. Allow the cake to cool, then cut crosswise through the center into two layers and put in a filling of one glass of raspberry jelly and one cup of chopped walnuts. Frost with the following mixture: Two cups confectioner's sugar, two tablespoons of rum and four tablespoons of cream stirred until smooth. Spread over top and sides.

MARIE PAIDAR.

MOCHA TORTE—Five eggs beaten separately, one cup powdered sugar, one and one-half tablespoons strong black coffee, one cup flour and one teaspoon baking powder sifted three times. Bake in two layers. Filling: Whip one pint sweet cream, add two teaspoons powdered sugar and one teaspoon black coffee.

CECELIA BARTA.

LADY FINGER TORTE—Six yolks, one and one-half cups of granulated sugar, eleven stale lady fingers rolled fine, two tablespoons of brandy, one cup of grated almonds, pinch of salt, whites of five eggs. Beat yolks and sugar very light until lemon colored, add the rest of the ingredients, the beaten whites last. Bake in two layers in slow oven forty minutes. Nut filling for same: One pound of walnuts grated, three-fourths cup of milk, one-half cup of granulated sugar, two yolks beaten. Mix eggs and sugar, add milk, then cook until it thickens and add one-half teaspoon of vanilla and the nuts. Spread between layers and over top of cake.

ANNA KADLEC.

MARBLE CAKE—Whites of four eggs, one cup of sugar, half a cup of butter, half a cup of sweet milk, two teaspoons baking powder, one teaspoon vanilla and two and a half cups of sifted flour. Dark part: Yolks of four eggs, one cup of brown sugar, half cup of molasses, half a cup of butter, half a cup of sour milk, one teaspoon of cloves, one teaspoon cinnamon, one teaspoon of mace, one nutmeg grated, one teaspoon of soda, and one and a half cups of flour. Drop into a buttered pan a spoonful of batter, first the light and then the dark alternately, so it has the appearance of marble.

CARRIE GLASS.

MARBLE CAKE—Cream quarter cup of butter with one cup of sugar, half a cup of milk, one and a half cups of flour, one teaspoon baking powder, a little vanilla, and last four whites of eggs beaten stiff. Yellow part: Cream three-quarters cup sugar with one tablespoon of butter, yolks of four eggs, quarter cup milk, quarter teaspoon vanilla; add one cup of flour and stir well. Dark part: Quarter cake of chocolate in a little hot milk, one tablespoon of sugar, one teaspoon vanilla. Add half a cup of yellow and half a cup of white batter in this mixture. Drop by tablespoon into pan, alternately. Excellent.

FLORA V. VOCKEL.

MARBLE CAKE—Three-fourths cup butter, two cups sugar, four eggs, one cup milk, three cups flour, four teaspoons baking powder, one-fourth pound chocolate grated, teaspoon cinnamon, one-half teaspoon cloves and one-half teaspoon vanilla. Cream butter and sugar, add eggs one at a time, beating continually, then add flour sifted with baking powder and the milk, alternately, mix well. To one-third of this dough add the chocolate, spices and flavoring. Butter a deep pan. Put first a layer of white dough, then dark and so on, reserving white dough for top. Bake forty-five minutes in moderate oven.

MAY JURENA.

SPICE CAKE—One cup butter, three cups brown sugar, four eggs beaten separately, one cup sour cream, one teaspoon cinnamon, one cup walnuts chopped fine, three cups flour, one teaspoon baking soda.

MAY JURENA.

PLAIN SPICE CAKE—Cream two tablespoons of lard, two tablespoons of butter, with one cup of sugar and one beaten egg until smooth; add one cup of milk, one and one-half cups flour, pinch of salt, half a teaspoon cinnamon, half a teaspoon cloves, quarter teaspoon ginger, little nutmeg, and one teaspoon soda. Beat well, and bake in moderate oven. Raisins or nuts may be added.

ROSE KERNER.

SPICE CAKE—Two cups sugar, one-half cup butter, three eggs, one cup sour cream, two and one-half cups flour, three teaspoons baking powder, one-half teaspoon each, cloves, cinnamon and ginger, two-thirds cup currants or raisins, one-half cup walnut meats. Cream the butter and sugar, add the eggs one at a time. Mix the flour, baking powder and spices, adding the cream and the flour mixture alternately and lastly the raisins and nuts rolled in flour. Bake in a moderate oven in a well-greased shallow pan.

MAY JURENA.

SPICED SUGAR CAKE—Cream half a cup of butter with one and one-half cups of sugar, yolk of three eggs, two-thirds cup of milk, two heaping cups of flour, one teaspoon each of cinnamon and cloves, half a teaspoon of nutmeg, three teaspoons of baking powder and last the whites of three eggs. Soft Icing: One cup of sugar, half a cup of boiling water, quarter teaspoon of cream of tartar, whites of two eggs, one teaspoon of vanilla. Boil the water and the sugar until it threads, then add cream of tartar and pour it gradually over the beaten whites. Beat constantly until thick enough to spread.

JULIA DENK.

GINGER CAKE—Half a cup of molasses, one cup brown sugar, half a cup shortening, one or two well beaten eggs, three cups of flour, one cup sour milk, one teaspoon baking soda, one tablespoon cinnamon, one teaspoon ginger, half a teaspoon cloves, half a teaspoon nutmeg.

KATE MILNARIK.

DELICIOUS GINGER BREAD—One cup of granulated sugar, add two tablespoons of molasses, four of melted butter, one even teaspoon of salt, half teaspoon of cinnamon and a teaspoon of mixed spices. Stir and rub well together, then add one beaten egg and one cup of sour milk. Sift one level teaspoon of soda with two cups of flour, add to other ingredients and beat about two minutes. Then turn into coffee cake pan and bake forty minutes in slow oven. While still warm spread with plain icing.

BLANCHE KAMMERER.

MOLASSES CAKE—One cup sugar, one-half cup butter or half butter and lard, one well beaten egg, one cup sour milk or buttermilk, one cup molasses, one and one-half level teaspoons soda sifted with two and one-half cups flour. Bake in two layers and put together with any desired filling.

MAMIE JINDRICH.

SOUR CREAM CAKE—One cup of sugar, one egg, five table-spoons sour milk in cup, then fill with sour cream, two cups flour, three-fourths teaspoon of soda, one-fourth teaspoon of salt, one-fourth teaspoon of cinnamon, one-eighth teaspoon of cloves. Beat eggs lightly, add sugar and continue beating, then add sour milk and cream, lastly the mixed and sifted ingredients.

MARIE E. TUREK.

APPLE SAUCE CAKE—Cream one cup of sugar with one-half cup butter, dissolve a teaspoon of soda in a little hot water and stir this into a cupful of apple sauce, letting it foam, add one and one-third cups of sifted flour with one teaspoon cloves and nutmeg. Mix well; add one cup of raisins and nuts. Bake in loaf in moderate oven about forty-five minutes. Use white icing.

MAY FRIEDL.

LEBKUCHEN—Seven eggs, one cup brown sugar, one cup molasses, one teaspoon cinnamon, one teaspoon salt, one-half teaspoon allspice, one-fourth teaspoon nutmeg grated, one-fourth pound orange peel, one-fourth pound citron, one-half pound almonds, one-half pound sweet chocolate, two and one-half cups flour, one and one-half teaspoons baking powder, two cups powdered sugar, a little lemon juice. Separate the eggs, reserving the whites of three for frosting. Beat seven yolks and four whites very light, add the sugar and beat again; add molasses and spices, the chocolate grated, almonds blanched and grated, citron and orange peel cut fine, and the flour and baking powder. Spread dough one and one-half inches thick in well greased long pans, with well floured hands. Bake in very moderate oven, and before removing from pans cut into squares and ice with icing as follows: One cup confectionery sugar, two tablespoons boiling water, and flavor. Beat until smooth.

ANNA KADLEC.

PERNIK—Three-fourths cup of sugar, one tablespoon lard, one tablespoon butter, two eggs, one cup of sour milk, half a cup of molasses, two cups of flour, one teaspoon soda, one teaspoon each cinnamon, cloves and ginger, a little salt. Mix in the order given. Bake in a loaf pan, one and one-fourth hours, in a moderate oven.

JOSEPHINE G. KLEISNER.

FRUIT CAKE—Three cups of flour sifted with three teaspoons of baking powder, one-half cup of butter creamed with one cup of brown sugar, one cup of molasses and three eggs, half a teaspoon each of allspice, cloves, cinnamon and nutmeg, one cup each of seedless raisins, currants, citron, figs and nuts. Mix your fruit day before making. Bake in slow oven.

ANNA BROZ.

FRUIT CAKE—Two scant cups butter creamed with three cups brown sugar. Add nutmeg grated, one tablespoon cinnamon, one teaspoon each of cloves and mace. Add one-half cup molasses and one-half cup sour milk. Stir all well, then add six beaten yolks, a wine glass of brandy or fruit juice, and four cups of sifted flour alternately with the beaten whites of six eggs. Dissolve a level teaspoon of baking soda in a little hot water and stir in thoroughly. Add one pound raisins, one pound currants and one-half pound citron cut small mixed with two tablespoons flour. Bake in two loaf tins in moderate oven two hours. Allow to cool in pans.

ROSE KERNER.

FRUIT CAKE—One pound seeded raisins, one pound seedless raisins, one-half cup almonds blanched and chopped, one-half cup walnuts chopped, one cup butter, one cup sour milk or cream, one and one-half cups brown sugar, four eggs, one-fourth cup each of orange peel and citron chopped, one teaspoon baking soda dissolved in milk, one teaspoon cinnamon, one teaspoon cloves, one-half teaspoon allspice, one-half teaspoon mace, three and one-half cups flour. Bake three hours in slow oven. This cake will keep for months if kept in a covered stone crock.

KATE MLNARIK.

PLAIN FRUIT CAKE—One-half cup butter, one cup sugar, yolks three eggs beaten, one cup sour cream, one-half cup luke-warm water, two and one-half cups flour, one teaspoon cinnamon, one-half cup chopped walnuts, three-quarter cup seeded raisins, one teaspoon baking soda, one teaspoon vanilla. Method: Cream butter and sugar, add yolks, then cinnamon and vanilla then sour cream, flour and one-half cup of luke-warm water with baking soda dissolved. Last of all add nuts and raisins, you may add a few figs cut fine. Bake in a loaf about forty-five minutes in moderate oven. Use any icing.

MAY FRIEDL.

POOR MAN'S FRUIT CAKE—Cream cup of lard or drippings with two cups of sugar, two eggs, one cup of sour milk, three cups of flour, one teaspoon of cloves, allspice, cinnamon and nutmeg, one pound of raisins, one teaspoon of baking soda in a cup of boiling water or one cup of boiling coffee which will add to the flavor of the cake. Chopped nuts, citron and lemon peel. Bake in a slow oven.

FLORA V. VOCKEL.

ENGLISH FRUIT CAKE—One pound butter, nine eggs, one pound brown sugar, one pound raisins, one pound currants, one-fourth pound citron, one-fourth pound almonds blanched, two cups sour cream, three cups flour, one and one-half teaspoons baking soda dissolved in a little warm water. Bake in loaf tins one hour.

MAMIE JINDRICH.

SOUR CREAM FRUIT CAKE—One-half cup butter, one cup brown sugar, one-fourth cup molasses, three eggs, one and one-half cup raisins cut fine, one cup walnuts broken coarse, juice and rind of one orange, one-fourth teaspoon mace, one teaspoon cinnamon, one-half teaspoon cloves, one level teaspoon soda, dissolved in one cup sour cream, two cups flour. Bake in loaf.

MARIE PAIDAR.

JIM JAM CAKE—Boil together for five minutes two cups of water, one and one-half cups sugar, two tablespoons of lard, one teaspoon of salt, one teaspoon of cinnamon, one teaspoon of allspice, one box raisins. When cool add three cups of flour with one teaspoon of baking soda. Bake one hour in a slow oven.

CARRIE GLASS.

PRUNE CAKE—One cup sugar, one-half cup butter, two eggs, one-half cup sour milk, one-half teaspoon baking soda, one cup stewed prunes cut fine, half a teaspoon each of nutmeg, allspice, cloves and cinnamon, one and one-half cups flour, one teaspoon baking powder, cream butter and sugar; add beaten eggs, milk with soda dissolved in it; prunes, and finally dry ingredients sifted together. Beat well and bake in a moderate oven.

JULIA M. FARA.

RAISIN NUT CAKE—Cream one-half cup butter with one cup sugar. Add three well beaten eggs, one cup sour cream, two cups flour sifted with one-half teaspoon each of mace, cinnamon and cloves and one teaspoon baking soda. Stir in one-half cup raisins and one-half cup each of walnuts and blanched almonds chopped. Bake in tube pan in moderate oven.

EMILY KERNER.

DATE WALNUT CAKE—Beat three yolks, add three-quarters cup sugar and beat hard until creamy, then add one-half cup flour sifted with one and one-half teaspoons baking powder, stir together, and the beaten whites of three eggs, fold lightly, and add one pound dates and cup walnut meats cut fine. Bake, cut in squares and serve with whipped cream.

MARY JORDAN.

DATE CAKE—Cream together one cup of sugar and one tablespoon of butter, one well beaten egg, one cup of hot water, one cup of chopped dates, then add one and a half cups of flour mixed with one teaspoon of baking soda and one cup of chopped nuts. Bake one and a quarter hours.

JOSEPHINE G. KLEISNER.

DATE CAKE—Seven eggs, two teaspoons baking powder, one cup sugar, one pound dates, one-half pound nuts. Beat the whites stiff, add sugar gradually, then the beaten yolks. Mix the baking powder with the nuts. Bake one hour. Serve with whipped cream on top.

ROSE WASKA.

DATE CAKE—One cup dates cut in small pieces, one cup sugar, one tablespoon butter, one egg, one cup boiling water, one teaspoon baking soda, one teaspoon vanilla, one and one-half cups flour, one-half cup walnuts chopped fine, pinch of salt. Sprinkle baking soda over dates and pour over the boiling water and let cool. Cream, sugar and butter, add egg well beaten, salt, flavoring, dates, flour and nuts.

MAY JURENA.

DATE CAKE—One and one-fourth cups walnut meats in halves, one pound dates, one cup sugar, four yolks, four whites, one cup flour, one heaping teaspoon baking powder. Remove stones from dates and leave whole, add nuts, sift over them the sugar, beat yolks and mix with dates, nuts and sugar. Beat whites, add to this mixture, then add flour sifted with baking powder. Mix thoroughly. Line two bread tins with buttered wax paper, pour in mixture and bake three-quarters of an hour in slow oven.

MARIE FOUCEK.

DATE CAKE—Three eggs well beaten, add one cup of powdered sugar, beat again, then one tablespoon of warm water, one cup of flour, one teaspoon of baking powder, one package of dates and one cup of nuts chopped real fine. Bake in flat loaf.

MILADA R. KOREN.

DARK CAKE—One cup sugar, one-half cup molasses, one-half cup sour milk, one-half cup butter, two and one-half cups flour, one cup raisins, two cups currants, one-fourth pound citron, three eggs, one-half teaspoon each of soda, cloves, cinnamon, nutmeg and allspice.

MAY JURENA.

COFFEE CAKE—One cup butter, two cups powdered sugar, four eggs, one-half cup chopped almonds, one cup grated chocolate, two cups flour, two teaspoons baking powder and one cup strong coffee. Cream butter and sugar, add beaten yolks, mix thoroughly, then the flour mixed with baking powder, coffee, chocolate, almonds and, lastly, the stiffly beaten whites of four eggs. Bake in moderate oven.

MAY JURENA.

MOCHA CAKE—One heaping tablespoon of butter creamed with three-quarters cup of sugar, add one yolk, cream again, then add three quarters cup of milk, quarter teaspoon salt, half a teaspoon vanilla, one cup of flour, sifted with one teaspoon baking powder, three times, melt two squares of chocolate, mix well together, then fold in the beaten white of an egg. Bake in two layers. Use chocolate filling.

MARY POCH.

MAHOGANY CAKE—Cream half a cup of butter with one and a half cups sugar, three eggs, cream again, half a cup of milk, with one teaspoon of soda, two cups of flour sifted with two teaspoons of cream of tartar; boil half cup bitter chocolate in half cup of milk until thick; when cool add to batter, flavor with teaspoon almond extract and mix together. Bake in loaf or layer tins, in moderate oven.

MARY POCH.

MAHOGANY CAKE—Part one: Boil together half cup of milk with half a cup of bitter chocolate until thick. Part two: One and a half cups of sugar, half a cup of butter, half a cup of milk, three eggs, two cups of flour, one teaspoon soda in a little boiling water, one teaspoon baking powder. Mix part one with part two. Bake in layers. Filling: One and a half tablespoons of butter, one and a half cups powdered sugar, one teaspoon milk and one teaspoon vanilla, and beat well. Spread between layers and on top.

ANNA ROUBIK.

SOUR CREAM CHOCOLATE LAYER CAKE—Yolks of four eggs, whites of three, one and one-third cups sugar, one cup thick sour cream, one teaspoon soda, pinch of salt, two and one-half cups flour, two squares chocolate. Beat the yolks and the sugar until very light. Melt the chocolate in part of the cream over a fire. Let cool and then add it to the rest of the cream. Sift the soda into the flour and add alternately with cream to the yolks and sugar. Flavor and fold in the stiffly beaten whites. Bake in two layers.

MARIE E. TUREK.

CHOCOLATE LAYER CAKE—Cream one-half cup butter, one cup sugar, add yolks of two eggs. Beat well. Add one-half cup milk, one and one-half cups flour sifted with one and one-half teaspoons baking powder, one square bitter chocolate melted, and lastly the whites of two eggs beaten stiff. Bake in two layers.

BLANCHE KAMMERER.

BROWN FOOD CAKE—Three eggs well beaten, one and one-half cups sugar, three-fourths cup melted butter, two cups sour milk into which has been dissolved one teaspoon of baking soda, three cups flour, three-fourths cup of chopped nuts, four tablespoons cocoa. Bake in layers.

MAMIE JINDRICH.

FUDGE LAYER CAKE—Boil half a cup of grated chocolate, half a cup of water until thick as cream, cream one and one-half cups of sugar, two-thirds cup of butter, yolks of three eggs well beaten, add two-thirds cup milk. Add the chocolate, two cups of flour, two teaspoons baking powder, two cups chopped nuts, and last the beaten whites of eggs. Bake in two layers.

JULIA M. FARA.

DEVIL FOOD—Cream one-half cup butter with two cups sugar, add yolks of five eggs well beaten, two-thirds cup Bunte cocoa or grated chocolate, three teaspoons vanilla, one cup sour milk, two cups flour and one level teaspoon soda dissolved in a little hot water, and last the beaten whites of five eggs. Can be used as a layer or loaf cake. **White Frosting**—One-third cup butter creamed, add one-half cup powdered sugar, three tablespoons cream and mix thoroughly. Then add a little vanilla and enough powdered sugar to spread easily. **Chocolate Frosting**—Two squares grated chocolate, yolk of one egg, one tablespoon butter and quarter cup milk. Boil until thick, set aside to cool and add enough powdered sugar until quite thick.

MILADA R. KOREN.

DEVIL'S FOOD CAKE—First part: One cup of grated chocolate, one cup of brown sugar, half a cup of milk, heat well but do not boil. Second part: Cream half cup of butter with one cup of brown sugar, add three beaten yolks, mix well, then add one-half cup of milk and two cups of flour sifted with one teaspoon of baking powder and last the beaten whites. Bake in layers.

JULIA M. FARA.

DEVIL'S FOOD—CUSTARD—One cup of grated unsweetened chocolate, one cup of brown sugar, one-half cup of sweet milk, yolk of one egg, teaspoon of vanilla, stir together and boil slowly until thick, set aside to cool.

CAKE PART—One cup of brown sugar, one-half cup of butter, yolks of two eggs, creamed together, add one-half cup of milk, two cups of flour, whites of eggs beaten and stir well, then add the custard, stir again and finally one level teaspoon of soda dissolved in very little hot water, mix thoroughly and bake in slow oven, in three layers. For the filling make a boiled frosting, into two-thirds of it add one cup of nuts chopped fine and one cup of raisins or figs chopped, stir into paste, put between layers and remaining frosting on top.

BLANCHE KAMMERER.

GRAHAM CRACKER CAKE—Cream half a cup of butter with one cup of sugar, four beaten yolks, one and one-half cups of milk. Roll fine one pound of graham crackers, mix with two teaspoons of baking powder, add half cup of chopped walnuts and half cup of almonds. Bake in layers.

BUTTER FROSTING—One tablespoon of butter, two tablespoons of milk, one pound of powdered sugar, one teaspoon of vanilla.

ANTONIA STRAKA.

GRAHAM CAKE—Cream half a cup of butter with three-fourths cup of sugar, three eggs three-fourths cup of milk, twenty-six Graham crackers rolled fine, one and a half teaspoons of baking powder, and a teaspoon vanilla. Bake in layers. **Filling**—Two cups of confectioners' sugar, four tablespoons of cream and half a cup of slightly melted butter.

CARRIE GLASS.

GRAHAM CRACKER CAKE—Cream one cup of sugar with one-half cup of lard and two eggs, roll fine fifteen Graham crackers, add to this mixture one cup of milk, one cup of flour sifted with two teaspoons of baking powder and one-half cup of chopped walnuts. Bake in two layers. Filling—Three tablespoons of cocoa, three tablespoons of cream, three tablespoons of butter, one cup confectionery sugar, one teaspoon vanilla. If thin add more sugar.

MARY POCH.

GRAHAM CRACKER CAKE—Five eggs beaten separately, add two cups sugar to the yolks, one and one-half cups graham crackers rolled, one teaspoon baking powder, one-half teaspoon salt, one cup chopped nuts. Bake in layers.

BUTTERSCOTCH FILLING—Four tablespoons butter, one-half cup sugar, two tablespoons syrup, one-half tablespoon vinegar, one tablespoon boiling water, and one tablespoon white corn syrup. Put all in saucepan, stir until sugar is dissolved, and boil until it forms a soft ball when dropped in cold water. Serve cake broken in sherbet cups. Cover with filling hot or cold and a spoon of whipped cream.

ALICE KAMMERER.

GRAHAM CRACKER CAKE—One tablespoon butter, one and one-fourth cups sugar, two eggs beaten separately, one and one-half cups sour milk in which one teaspoon of soda has been dissolved, one box graham crackers rolled fine, one teaspoon vanilla. Bake in two layers. Put together with butter or pineapple filling or whipped cream.

CECELIA BARTA.

MARSHMALLOW CAKE—Cream half a cup of butter with a tablespoon of hot water and two cups of sugar, add one cup of cold water, two cups of flour with two teaspoons of baking powder, and last the whites of eight well beaten eggs.

JULIA M. FARA.

WHITE NUT LOAF CAKE—One-half cup butter, one cup sugar, three-quarters cup milk, two cups flour, one teaspoon vanilla, two teaspoons baking powder, three-quarters cup of chopped nuts, whites of three eggs well beaten. Cream butter and sugar, add milk and flour alternately, sift powder with flour then flavor, then nuts, and last of all add whites of eggs. Bake in a loaf about forty minutes.

MAY FRIEDL.

SILVER CAKE—One and one-half cups sugar creamed with half a cup of butter, three-quarters cup of milk, two cups flour sifted with three teaspoons baking powder, the whites of eight eggs beaten stiff and teaspoon extract of almond. Bake in loaf for one hour.

JULIA DENK.

WHITE CAKE—Whites of four eggs, scant one-half cup butter, heaping cup sugar, one-half cup milk, two level cups flour, scant two teaspoons baking powder. Bake in small loaf.

BLANCHE KAMMERER.

WHITE LOAF CAKE—Half a cup of butter creamed with one cup of sugar, two-thirds cup of milk, two cups of flour, three teaspoons of baking powder, beaten whites of three eggs, pinch of salt, one teaspoon of lemon extract. Bake in moderate oven.

JULIA DENK.

GOLD CAKE—Cream three level tablespoons of butter, with three-quarters cup of sugar, yolks of three eggs, half a cup of milk, one and a half cups of flour sifted with three teaspoons of baking powder, add a teaspoon of vanilla and a little salt.

JULIA DENK.

GOLD LOAF—One-third cup butter, three-fourths cup sugar, one and one-half cups pastry flour, one-fourth teaspoon soda, one-half teaspoon cream of tartar, one-third cup sweet milk, flavor to taste, yolks of four eggs. Mix and sift flour and soda, cream the butter, add the sugar and beat thoroughly; beat yolks with Dover beater, when half beaten add cream of tartar and beat to stiff froth; add this to the creamed butter and sugar and stir well. Then add milk and flour alternately and the flavoring, stir thoroughly. Place in greased pan in a moderate oven and bake from twenty to thirty minutes.

MARIE PAIDAR.

MEASURED POUND CAKE—Cream two cups of butter, with three cups of sugar, yolks of nine eggs well beaten, one teaspoon almond extract; sift five cups of flour with two teaspoons baking powder. Add alternately with one and a half cups of milk, and last beaten whites of nine eggs. Bake in two loaves in a moderately hot oven for one hour.

JOSEPHINE G. KLEISNER.

POUND CAKE—One pound sugar, one-half pound butter, six eggs, beaten separately, one pound flour, sifted twice, with one teaspoon baking powder, one-half cup milk, a little grated nutmeg, and one teaspoon vanilla, one wineglass brandy. Bake in loaf one hour and twenty minutes.

CECELIA BARTA.

CHEESE CAKE—Sift one large cup of flour with a heaping teaspoon of baking powder, rub into this a tablespoon of cold butter, add a well beaten egg and a teaspoon of sugar, mix together quickly with enough milk to make a soft dough. Roll out as when making pie crust and line two pie tins. Fill with the following mixture: One pound of cottage cheese rubbed smooth with the back of a spoon, three well beaten eggs, one cup of sugar, one cup of milk, one cup of cream, one-eighth teaspoon of mace. Mix well and put into open crusts. Bake forty-five minutes in moderate oven.

MARIE PAIDAR.

CHEESE TORTE—Grate one package Zwiebach, mix with one cup sugar, one-half teaspoon cinnamon and pour over this one-fourth pound melted butter. Mix well. Reserve one cup of this mixture. Filling—Four eggs beaten together, one cup sugar, two pounds cottage cheese, one bottle cream, one teaspoon vanilla or one-fourth teaspoon mace, two tablespoons flour. Mix well. Spread the Zwiebach mixture on bottom and sides of spring form. Pour in cheese mixture, and spread remaining cup of Zwiebach over top. Bake one hour and twenty minutes in very slow oven.

MARIE E. JIRSA.
ALICE KAMMERER.

JELLY ROLL—Stir in one direction for five minutes six yolks, add seven-eighths cup sugar and stir seven minutes longer, then add three-quarters cup pastry flour sifted before measuring. Add a pinch of salt to four whites, beat until stiff and fold into the above mixture. Bake in a large dripping pan, buttered and floured, in a moderate oven from ten to fifteen minutes. Turn out on dampened towel, spread with jelly or pineapple or orange filling, roll quickly and sprinkle with powdered sugar.

PINEAPPLE FILLING—Grate one pineapple, sweeten to taste, add one teaspoon cornstarch and boil eight minutes. Let cool.

ORANGE FILLING—Grated rind of one-half orange, one tablespoon lemon juice, one-quarter cup orange juice, one and one-half tablespoons flour, one-half cup sugar, one egg slightly beaten. Cook in double boiler until it thickens.

MAMIE JINDRICH.

LAYER CAKE—One-half pound butter, two cups sugar, five eggs, one cup milk, one teaspoon vanilla, three and one-fourth cups Swansdown cake flour, two and one-half teaspoons baking powder.

CREAM FROSTING—Two tablespoons melted butter, four tablespoons cream, one teaspoon vanilla. Add confectioner's sugar to make consistency for spreading.

CHOCOLATE FROSTING—Two squares Baker's bitter chocolate cut very fine, yolk of one egg, one-third cup milk, one teaspoon vanilla, small piece butter. Stir over slow fire until thick, then add confectioners' sugar to make of spreading consistency.

ROSE WASKA.

ORANGE LAYER CAKE—Five yolks, two cups powdered sugar, juice of one orange, grated rind of one orange, two cups flour, one teaspoon baking powder, whites of three eggs, one-half cup water. Beat yolks until thick and creamy, add sugar and beat again. Then add water, orange juice and part of the grated rind and the flour sifted three times with the baking powder. Lastly fold in the beaten whites of three eggs; bake in layers in a moderate oven. Icing: Whites of two eggs beaten stiff, powdered sugar to spread and the rest of the grated rind of orange.

MARIE PAIDAR.

PLAIN LAYER CAKE—One-half cup butter, one cup sugar, two eggs, one-half cup milk, one and three-fourths cups pastry flour, two teaspoons baking powder, flavor to taste. Cream butter, add sugar gradually, then the well beaten yolks. Now beat until extremely light. Sift baking powder into flour after measuring, add alternately with milk. Whip whites until stiff, add mixture and stir well. Bake in two layers.

MARIE E. TUREK.

QUICK LAYER CAKE—Sift together one and one-half cups of flour, one cup of sugar and two teaspoons of baking powder, break two eggs in cup, fill with milk, add to above, also four tablespoons melted butter and teaspoon of vanilla, stir hard two minutes and bake in two layers.

BLANCHE KAMMERER.

ORANGE CAKE—Cream together half a cup of butter, two cups of sugar, add five beaten yolks and cream again. Add half a cup of cold water, rind and juice of one orange, two and a half cups of flour, sift with two teaspoons of baking powder three times, then the beaten whites of five eggs and fold in. Bake in layer tins in moderate oven..

MARY POCH.

MERINGUE CAKE—One-half cup butter, one-half cup sugar, yolks of four eggs, five tablespoons milk, one cup flour, one teaspoon baking powder. Bake in two layers and before putting in oven spread the beaten whites of four eggs mixed with one cup sugar over each layer and bake in moderate oven twenty minutes. Filling for same: One-half cup sugar, one cup milk, one egg, three teaspoons cornstarch dissolved in a little cold milk, juice of one lemon. Cook in double boiler. When cool spread between layers.

MARIE PAIDAR.

BUTTER CAKE—Half a pound of sweet butter, half a pound of powdered sugar, two cups of flour, two teaspoons baking powder, five eggs, rind of a lemon. Cream butter and sugar very light. Add one egg at a time, stirring each five minutes. Sift flour and powder three times, add lemon rind and beat very lightly. Bake in two layer cakes. Delicious with peaches and whipped cream. Also nice as loaf cake.

ANNA KADLEC.

CREAM CAKE—Beat two eggs, one cup of sugar, two cups flour, two teaspoons baking powder, one cup of sweet cream, flavor. Filling—One pound powdered sugar, six tablespoons of cream, two tablespoons butter, little vanilla.

JULIA DENK.

BANANA CAKE—Cream two teacups sugar with one-fourth pound butter, add four small bananas, mashed fine, two beaten eggs, stir well, then add one cup sour milk or cream in which one level teaspoon soda is dissolved, two teacups flour, and last, one cup nut meats chopped fine. Bake in loaf or three layers and put together with any desired filling.

MARIE LUCAS.

IDEAL CAKE—One-half cup butter creamed with one cup sugar, two eggs beaten separately, one-half cup milk, one heaping teaspoon baking powder, one and one-half cups flour sifted three times. Cream butter and sugar, add yolks beaten then flour and milk alternately, then fold in whites. Bake in shallow pan in a moderate oven. Cover with any desired icing.

MAY FRIEDL.
CECELIA BARTA.

COCOANUT CAKE—Cream one-half cup butter, add gradually one and one-half cups granulated sugar, one teaspoon lemon juice, grated rind one-half lemon, one cup milk alternately with two cups sifted flour, then one-fourth cup flour sifted with four level teaspoons baking powder, and then the beaten whites of five or six eggs. Bake in two large or three small layers. Filling for same—Cream two tablespoons butter, add one tablespoon lemon juice, four tablespoons cream, one teaspoon vanilla, and enough confectioners' sugar to spread. Sprinkle with fresh shredded cocoanut.

MARIE PAIDAR.

LADY BALTIMORE CAKE—One and a half pounds sugar, one and one-fourth pounds butter, one and one-half pounds flour, one and one-half tumblers of water, three eggs, one teaspoon baking powder. Cream the sugar and butter to a cream, add one egg at a time, stirring vigorously; add one-half of the flour, then the water, then the remainder of the flour with baking powder. Flavor with vanilla. This makes two three-layer cakes. Filling—Dissolve three cups sugar in one cup boiling water, cook until it threads, then pour it over the well beaten whites of three eggs, stirring constantly. To this add one cup chopped pecans, one cup chopped raisins and figs cut fine.

MARY JORDAN.

BURNT SUGAR CAKE—Burn one-half cup of sugar to a good brown, add quarter cup of hot water carefully and boil a few minutes. Use this syrup as flavoring.

CAKE PART—Cream one-half cup of butter with one and one-half cups of sugar, add four eggs, reserving whites of two for frosting, beat thoroughly, add one cup of cold water, two and one-half cups of flour sifted with two teaspoons of baking powder, one teaspoon of vanilla and three teaspoons of burnt sugar, mix well and bake in three layers.

FROSTING—Boil one and one-half cups of sugar with one-half cup of water until a drop in cold water is quite firm, pour over beaten whites of the two eggs, beating constantly, add one teaspoon of vanilla, three of burnt sugar and beat until thick enough to spread between layers and on top.

BLANCHE KAMMERER.

APPLE FILLING FOR CAKES—Pare and grate two apples, add one cup sugar, rind and juice of one lemon and one egg. Stir well and boil until it thickens. Cool and spread between layers.

BLANCHE KAMMERER.

COCOANUT FILLING—One egg, one-half cup sugar, one table-spoon flour and one cup milk boiled together, then add one-half package grated cocoanut and vanilla. When cool put between layers.

BLANCHE KAMMERER.

SMALL CAKES, COOKIES AND DOUGHNUTS

DATE COOKIES—One-half cup butter, one cup brown sugar, two eggs beaten, one-half teaspoon cinnamon, two tablespoons sour cream, one teaspoon soda, one cup chopped dates. Flour to roll. Cream sugar with butter, add beaten eggs, sour cream with soda dissolved in it, cinnamon and the chopped dates rolled in flour. Add flour to make a stiff dough. Roll, cut and bake.

JULIA M. FARA.

ALMOND COOKIES (PRACNI)—One-half pound butter, one-half pound sugar, two eggs, one-half pound almonds, chopped fine, grated rind of one lemon, one teaspoon ground cloves, two teaspoons cinnamon. Cream butter and sugar until very light, then add the eggs and beat well. Add the almonds, lemon, and sift flour with cinnamon and cloves and beat well. Press into cookie form very thin and bake in hot oven. Will keep indefinitely.

ANNA KADLEC.

ALMOND COOKIES—Three cups flour sifted, three-fourths cup granulated sugar, twenty-five almonds (not blanched) grated. Mix and work in four ounces of butter and five ounces of lard. Add two yolks and mix to a smooth dough. Shape into balls size of walnut and press with thumb. Put on ungreased pans and bake in moderate oven to a pale pink. Pick up carefully with knife and place on platter sprinkled with powdered sugar, and put powdered sugar on top.

BLANCHE KAMMERER.

CHOCOLATE ALMOND COOKIES—Two cups of sugar, one cup butter creamed, add two eggs and beat well, then add teaspoon vanilla, teaspoon cinnamon, one-half teaspoon cloves, one-fourth pound bitter chocolate grated, two cups flour sifted with two teaspoons baking powder and one-half pound almonds blanched and chopped fine. Pat out dough one-half inch thick, cut with fancy cookie cutter and bake slowly.

BLANCHE KAMMERER.

SOUR MILK COOKIES—Cream one and one-half cups of sugar with two-thirds cup of butter or lard, add one egg, scant cup sour milk, two tablespoons of water, one teaspoon soda sifted with four large cups flour, flavor to taste. Roll out one-fourth inch thick. Cut out and place in greased tin. Moisten top with milk and sprinkle with sugar. Bake in moderate oven.

ROSE KERNER.

GINGER COOKIES—One cup brown sugar, one cup molasses, one cup shortening, one scant cup boiling coffee, two small teaspoons ginger, one teaspoon soda dissolved in coffee. Flour to make soft dough. Roll out on floured board one-fourth inch thick, place on buttered tins, sprinkle with sugar, and bake in moderate oven.

MARIE PAIDAR.

OATMEAL COOKIES—One-half cup shortening, one cup brown sugar, two eggs, one cup sour milk, in which one-half teaspoon of baking soda has been dissolved, two and one-fourth cups flour, one teaspoon baking powder, one teaspoon cinnamon, one-half cup cocoanut, one and one-half cups oatmeal, one-half cup walnuts chopped, one-half cup raisins cut small.

KATE MLNARIK.

OATMEAL COOKIES—One cup sugar, one-half cup butter, one-half cup lard, two eggs, one-half cup milk, two cups oatmeal, one teaspoon cinnamon, one teaspoon vanilla, one-half cup chopped nuts, one-half cup chopped raisins, one teaspoon baking powder, one-half teaspoon soda dissolved in milk, enough flour to make a stiff batter. Drop by teaspoon on greased pan.

ANNA ROUBIK.

HONEY COOKIES—One pound honey (one good cup equals one pound). Boil a few minutes then remove from fire and while still hot stir into it one pound sugar and one and three-fourths pounds flour. When mixture is lukewarm add five well-beaten eggs and stir or knead thoroughly, after which you set it aside until the next day. Then add one teaspoon each of allspice, cinnamon and cloves, and two teaspoons soda dissolved in a little hot water. Work well, roll out, cut and bake. One cup of chopped nuts added greatly improves the cookies but they are very good without the nuts. This makes a great number of cookies. (There is no butter or lard used.)

MILADA R. KOREN.

FILLED COOKIES—One-half cup melted butter, one cup sugar, one egg, one-half cup sweet milk, three and one-half cups flour, one spoon soda, two teaspoons cream of tartar, two teaspoons vanilla. Cream butter and sugar, add egg, well beaten, milk, vanilla and flour sifted with cream of tartar and soda. Mix, form dough into a ball and let chill. Roll on floured board with a floured rolling pin as thin as possible, using part of the dough at a time. Cut with small round cookie cutter and bake in a moderate oven. When cool spread filling between two cookies and press edges together. Filling for Cookies—One cup chopped seedless raisins, one-half cup sugar, one-half cup hot water, one teaspoon flour. Cook until thick and let cool.

MARY HAISMAN.

SUGAR COOKIES—One scant cup butter, one level cup sugar, two eggs, one tablespoon water, one teaspoon vanilla, one teaspoon baking powder, enough flour to make a dough to roll out thin. Cream butter and sugar thoroughly. Beat eggs until very light, add to creamed butter and sugar, beat well, then add water and vanilla. To one-half cup of sifted pastry flour add baking powder and sift into other ingredients. Beat until light, then add enough flour to make soft dough, about two level cups. Turn out on floured board, knead lightly, roll out very thin, cut out with cookie cutter and bake in a quick oven about ten minutes.

JULIA M. FARA.

CRISP COOKIES—Two tablespoons butter, two cups sugar, two eggs, one cup sour cream, one-half teaspoon soda, four cups flour, flavor with nutmeg. Cream butter, add sugar, add eggs, mix well and add the rest of the ingredients, the soda dissolved in the sour cream. Toss on floured board, roll out thin and cut. Bake in shallow buttered pans in hot oven about ten minutes.

JULIA M. FARA.

SUGAR COOKIES—One tablespoon butter, one of lard creamed with one and one-half cups sugar, add two eggs, beat again, then one-half cup milk, two teaspoons baking powder sifted with one cup flour, nutmeg grated to flavor and enough flour to make dough stiff enough to roll out.

BLANCHE KAMMERER.

BUTTER COOKIES—One pound butter, one pound sugar, four eggs, one and one-half pounds flour, one-half pound chopped almonds, grated rind of one lemon. Roll thin.

MARIE PAIDAR.

PEANUT COOKIES—One-fourth cup butter, one-half cup sugar, one egg, two tablespoons milk, one cup flour, one-fourth teaspoon salt, one teaspoon baking powder, three-fourths cup chopped peanuts. Mix in order given and drop by spoons on buttered tin.

MARY KLENHA.

DAINTY ORANGE DIAMONDS—One-fourth cup butter, one-half cup sugar, one egg, grated rind of one orange, one cup flour, pinch of salt, twelve almonds blanched. Beat butter and sugar to a cream, add egg well beaten, grated orange rind and flour sifted with baking powder and salt. Turn out on floured baking board, knead lightly, roll out thin, cut out with a small diamond shaped cutter, lay on greased tins, place one-half of an almond on each and bake in a moderate oven from eight to ten minutes.

JULIA M. FARA.

LEMON COOKIES—Two cups sugar, one cup lard, six yolks, four whites, juice of two lemons, grated rind of one lemon, one teaspoon baking powder, one teaspoon soda, and enough flour to make soft dough. Roll out on floured towel. Beat the two remaining whites, not too stiff, and brush over the tops of cookies before baking.

MILADA R. KOREN.

SOUR CREAM COOKIES—Cream two cups sugar with two-thirds cup butter, add two beaten yolks, one cup sour cream, one teaspoon soda, one-half dissolved in cream, other half sifted with flour, one-half grated nutmeg and four and one-fourth cups flour. Roll out on floured board one-fourth inch thick, cut in any shape desired and place on buttered tin. Sprinkle with sugar and bake in moderate oven until a light pink.

MARIE PAIDAR.

COOKIES—One cup brown sugar, one cup white sugar, one cup butter, two eggs, one-half teaspoon baking soda, one teaspoon vanilla, one teaspoon lemon juice, two teaspoons baking powder, two cups flour.

MARY JURENA.

HARD EGG COOKIES—Boil hard eight eggs, then mash the yolks very good, add one pound sweet butter, one cup sugar and enough flour to make medium stiff dough. Then roll out thin, cut them the size of a small glass and put jam on top. Bake in quick oven.

MARY POCH.

BUTTER COOKIES—One-half pound butter, one-half pound sugar, one pound flour, three egg yolks, one whole egg. Mix and let stand over night. Roll out and cut. Brush cookies with egg white and sprinkle with sugar and bake in moderate oven.

CECELIA BARTA.

HARD BOILED EGG COOKIES—Yolks of six hard boiled eggs, one raw egg, six ounces butter, four ounces sugar, nine ounces flour, one-half teaspoon cinnamon, grated rind of one-half lemon. Mash yolks, add sugar, butter and raw egg, cream well, and add other ingredients. Let stand on ice or cold place over night. Roll out one-fourth inch thick, brush with beaten egg and sprinkle with chopped almonds, mixed with a little sugar. Bake in moderate oven.

MARIE PAIDAR.

CHRISTMAS COOKIES—Three cups flour, one cup butter, one cup sugar, six hard boiled egg yolks, two eggs, three tablespoons brandy, one-half pound blanched almonds chopped. Mash the egg yolks until smooth, then add sugar and butter and cream, then the two whole eggs beaten, brandy and flour with one-half teaspoon baking powder and one-half of the chopped almonds (reserving other half for top). Toss part of dough on floured board, roll out thin, cut and place on buttered tins. Brush with beaten egg and sprinkle with almonds mixed with four tablespoons sugar and one teaspoon cinnamon. Bake in moderate oven to light pink.

MARIE PAIDAR.

BISHOP BREAD—Three beaten eggs, one cup sugar, one and one-half cups flour, one teaspoon baking powder, one teaspoon vanilla, one-half cup nuts chopped coarse, one-half cup raisins and a pinch of cinnamon. Spread on buttered pan one-half inch thick and bake slowly.

MARY KLENHA.

ANNA KADLEC.

MARGUERITES—Eighteen wafer crackers, white of one egg, one-fourth cup sugar, two tablespoons chopped nut meats. Add the sugar to the stiffly beaten whites, then the nut meats. Spread on top of crackers. Place in pans in moderate oven for a few minutes until slightly browned.

ANNA KADLEC.

LEBKUCHEN—Break four eggs into a bowl, add one pound of brown sugar and beat about ten minutes with a wire spoon, add two cups of flour sifted with one teaspoon of baking powder, one teaspoon of cloves, two teaspoons of cinnamon and one teaspoon of nutmeg, beat well, then add one-fourth pound of almonds blanched and chopped. Pour into shallow buttered pan and bake in moderate oven. While hot brush with one cup of confectioner's sugar thinned with warm water. Cut into long, narrow slices.

MARIE PAIDAR.

ALMOND TARTS—Four eggs, one cup powdered sugar, four squares bitter chocolate grated, one teaspoon baking powder, one-half pound almonds chopped fine and one cup cracker dust. Beat yolks of eggs until thick and lemon colored, add sugar gradually, beating continually, then add the cracker dust mixed with baking powder, chocolate and almonds, mix well and last the beaten whites of eggs. Bake in muffin or gem pans and when cold remove center, fill with whipped cream, garnish with candied cherries and serve.

LENA KRACHT.

ALMOND PRETZELS—One cup butter, one cup sugar, one-half pound almonds, unblanched and ground, two cups flour, two yolks and two whole eggs. Cream butter and sugar, add eggs and the rest of the ingredients. Mix and knead into one big roll. Let stand in ice chest to harden. Cut into pieces size of walnut. Roll each piece width of your little finger and form into hearts, rings, crescents and pretzels. Bake in slow oven to delicate pink.

KRAPFEN—Two cups flour, two cups water, one tablespoon butter, grated rind of one lemon, four yolks and four whole eggs. Add butter to water and when boiling stir in the flour all at once and stir vigorously. Remove from fire, add sugar and lemon juice and the unbeaten eggs one at a time and beating constantly between each addition of eggs. Drop by spoon into deep hot fat and bake a nice brown. Sprinkle with powdered sugar.

BLANCHE KAMMERER.

KISSES—Whites of two eggs, one cup granulated sugar, one-half teaspoon lemon juice. Add the sugar to the unbeaten whites, stir for five minutes, then add lemon juice and stir until very stiff. Drop by teaspoon on slightly buttered tin.

MARIE FOUCEK.

HERMITS—Cream one cup butter with two cups sugar, add three eggs and beat all together thoroughly; add three tablespoons milk, two teaspoons baking powder mixed with two cups flour, stir again, then add one cup seeded raisins, one cup chopped nuts and enough flour to make dough stiff enough to roll. Drop half teaspoon on greased baking pan and bake in moderate oven about twenty minutes.

BLANCHE KAMMERER.

DROP CAKES—Three whites beaten, add one cup granulated sugar gradually, two cups corn flakes, one cup shredded cocoanut. Drop by teaspoon on buttered tins.

MARIE PAIDAR.

DROP COOKIES—One-third cup butter, one-half cup sugar, grated rind of one lemon, two eggs beaten separately, one and one-fourth cups flour, one and one-half teaspoons of baking powder, one-half cup currants or chopped pecans. Drop by teaspoon on buttered tins. Sprinkle with sugar.

MARIE PAIDAR.

ROCKS—One cup brown sugar, three-quarters cup lard or butter, two eggs well beaten, four tablespoons milk, two cups flour, two cups rolled oats, half teaspoon cinnamon, half teaspoon salt, one-fourth teaspoon nutmeg, half teaspoon soda, half teaspoon cloves and one cup nuts, chopped. Cream sugar and butter, add well beaten eggs and milk, then the dry ingredients and the nuts last. Drop by teaspoon on buttered pan and bake about twenty minutes in moderate oven.

JOSEPHINE G. KLEISNER.

ROCKS—One and one-half cups brown sugar, one cup butter, two eggs, one teaspoon cinnamon, one teaspoon soda dissolved in very little hot water, three cups flour, one cup nut meats cut coarse, three-quarters pound seeded raisins cut up. Cream sugar and butter, add eggs beaten, then other ingredients. Drop by teaspoon on buttered tins and bake in slow oven.

MARY JORDAN.

DATE MACAROONS—One pound stoned dates, one-half pound almonds, whites of four eggs well beaten, one cup sugar. Stone the dates, then weigh and chop them fine. Cut almonds lengthwise into slices but do not blanch them. Beat the whites of four eggs until foamy, add the sugar and beat until stiff. Add the dates then the almonds and mix very thoroughly. Drop mixture with teaspoon in small piles one inch apart on slightly buttered tins. Bake forty minutes in very slow oven.

JULIA M. FARA.

COCOANUT COOKIES—Whites of three eggs beaten stiff, add one cup powdered sugar, one and one-half cups corn flakes, one-eighth teaspoon baking powder, one package Dromedary cocoanut. Stir all well and drop in well greased pans. Bake in moderate oven a nice light brown.

MARIE E. JIRSA.

BROWNIES—One-half cake or four squares of bitter chocolate, two cups sugar, one-half cup butter. Put in kettle over fire until well melted. Then add four eggs well beaten, one cup flour, one cup walnut meats and two teaspoons vanilla. Pour on buttered and floured tins and bake in slow oven twenty to thirty minutes. Then cut in squares like fudge.

MILADA R. KOREN.

BROWNIES—One-half cup butter, one cup sugar, two eggs beaten together, three-fourths cup flour, one teaspoon baking powder, one teaspoon vanilla, two squares Baker's chocolate melted over hot water, three-fourths cup walnut meats cut coarse. Bake in one layer. Cut in squares while warm.

MARIE PAIDAR.

CRESCENTS—Cream one pound sweet butter with one and one-half cups sugar, add one beaten egg, one-half cup cream, pinch salt, one-half pound coarsely chopped almonds and one and one-quarter pounds flour, mix well together, turn out on floured board, roll thin and cut in pieces three inches in diameter, place a little filling on each piece, roll up and shape into crescents. Filling: One-half pound ground walnuts, yolks of two eggs, small piece butter, sugar to taste. Mix to a smooth paste. Poppy seed filling may be used.

MARY KEC.

NUT BARS—Six ounces grated almonds, four and one-half ounces sugar, one and one-half ounces butter, one-half ounce flour, one-half teaspoon cinnamon, grated rind of one-half lemon, one egg. Cream sugar and butter, add egg and other ingredients. Mix well. Roll out one-half inch thick, cut in bars and bake in slow oven one-half hour.

MARY KLENHA.

DATE BARS—One-half cup of sugar, three eggs, one teaspoon of baking powder, one and one-fourth cups of pastry flour, one-half pound of dates, three-quarters cup of chopped nuts. Beat yolks and sugar until creamy, sift baking powder with flour, add nuts and dates chopped fine, beat into yolks gradually then fold in beaten whites and bake in flat ungreased pan. When cool cut in bars, spread with plain frosting or powdered sugar.

BLANCHE KAMMERER.

CRYSTAL BARS—Two eggs slightly beaten, one cup sugar, one cup flour, one scant teaspoon baking powder, one scant cup walnut meats, one cup dates cut up, one teaspoon vanilla, pinch of salt. Mix all together, spread on buttered oblong cake tins and bake in a moderate oven until evenly puffed and slightly brown. Cut in strips while hot and roll each strip in powdered sugar.

MILADA R. KOREN.

FROSTED CREAMS—Cream two-thirds cup lard with one-half cup sugar, add two eggs, beat well, then add one-half cup molasses, one-half teaspoon ginger, one teaspoon cinnamon, mix all well then add one cup boiling water and two and one-half cups flour sifted with two level teaspoons soda. Spread thin, bake in medium oven, ice and cut in squares.

BLANCHE KAMMERER.

CHOCOLATE STICKS—Four eggs, one pound brown sugar, one cup almonds, one-fourth pound German sweet chocolate, two ounces citron, one-half teaspoon cinnamon, one-fourth teaspoon each allspice and cloves, three cups flour, one teaspoon baking powder. Beat eggs and sugar until light, add spices and chocolate grated, blanch almonds and chop, cut citron fine. Mix with flour and baking powder and combine the two mixtures. Roll on floured board, cut into strips three and one-half inches long and bake in shallow buttered pans in moderate oven ten to fifteen minutes.

MARIE E. TUREK.

CREAM ROLLS—Raise one yeast cake in one cup of warm milk and a little sugar. Melt one-fourth pound butter, add four yolks well beaten, little salt, three tablespoons powdered sugar, the raised yeast and one pound flour. Beat well and set aside to raise. Second dough: Rub two heaping tablespoons flour into one pound butter and put in cold place. Roll out both doughs one-half inch thick, place second dough on first, fold over three times lengthwise, then crosswise to make a square. Set in cold place for one hour. Roll and cut in strips one inch wide, roll on forms overlapping edges and when baked fill with whipped cream.

EMILIE SADILEK.

ALMOND BUTTER ROLLS—One-half pound sweet butter, one-half pound sifted flour, one yolk, one egg and one-quarter glass of cold water. Beat yolk well, add water, then add the other egg and beat all well together. Have sifted flour and butter in bowl, then add your beaten eggs with water and work together very lightly, just enough to keep together, and set on ice over night. Next morning roll thin and make a filling of two yolks, one-quarter pound of chopped almonds, rind and juice of lemon, two tablespoons of sugar and beat one-half hour in one direction, spread on dough, roll like jelly roll and bake in an unbuttered pan. The same dough can be used for cream rolls by cutting dough in narrow strips and roll on cream roll tins. When baked fill with three beaten whites mixed with one-half cup powdered sugar and fill, or if you want rich ones fill with whipped cream.

MAY FRIEDL.

NUT ROLLS—Raise one yeast cake in two tablespoons of cream and one teaspoon of sugar, cream one-half pound of butter with four yolks of eggs, add raised yeast, a pinch of salt and one-half a pound of flour, mix well and roll out real thin, cut into small squares and place a little filling in each square and form into small rolls, let raise about one-half hour and bake about twenty minutes. Filling: Whites of three eggs beaten stiff, add one heaping tablespoon sugar, three-fourths pound walnuts chopped real fine or ground.

MARY GREENFIELD.

JOSEPHINE G. KLEISNER.

MAY FRIEDL.

ALMOND ROLLS—One cup butter, one cup sugar, one and a half cups flour and one-fourth pound almonds. Work flour, sugar and butter together until well mixed, add chopped almonds and form into small crescents, bake about fifteen minutes.

MAMIE JINDRICH.

CREAM PUFFS—Boil one cup water and half cup butter until butter is dissolved, add one cup flour, stirring until smooth. Set aside to cool, then add three eggs, and beat until free from lumps. Bake in muffin tins about half an hour. When cool slit along one side and fill with sweetened whipped cream or a custard made as follows: Beat two eggs with one-half cup sugar. Dissolve two tablespoons cornstarch in one-half cup milk. Heat one and one-half cups milk, add cornstarch, boil until it thickens, then add the eggs and sugar, and boil few minutes longer. Remove from fire and add flavoring.

*JOSEPHINE G. KLEISNER.
EMILIE SADILEK.*

TARTS OR LISTY—Cream three ounces butter with three ounces sugar, add yolks of two eggs and mix well, then add one-half cup sweet cream, four tablespoons sour wine, pinch of salt and one pound of flour, work together well, turn out on floured board and roll very thin. Cut into small pieces about two and one-half by three and one-half inches and make a few cuts with a knife in each piece. Have deep hot lard as for fried cakes, drop in tarts and fry a delicate brown, turning once. Many pretty tarts can be made by twisting dough before putting in fat.

MARY KEC.

VANITIES—Three yolks of eggs, three tablespoons cream, one teaspoon sugar, pinch of salt, flour enough to make a stiff dough, knead well, roll out on board, cut in three-inch squares, or tear in pieces, the more irregular in shape the prettier they look, fry in a kettle of smoking hot lard, turning once. Sprinkle with powdered sugar.

MARIE STARY.

LISTY OR VANITIES—Beat six yolks and two whites fifteen minutes. Add a little salt, then add enough flour to make a stiff dough. Knead on floured board until smooth, roll out thin. Cut in pieces about one and one-half by two inches. Prick with fork, drop into hot lard, fry a delicate brown, turning once. Sprinkle with powdered sugar before serving.

KATE MLNARIK.

PUFF BALLS—Three eggs, one cup sugar, one pint milk, a half teaspoon salt, pinch of nutmeg, and two teaspoons of baking powder sifted with flour enough to make stiff dough. Beat very light. Drop by spoon in boiling lard.

EMILIE SADILEK.

FRIED CAKES—Beat three eggs, add one cup sugar, beat again, add one cup sweet milk, four tablespoons melted butter, two cups flour sifted with three teaspoons baking powder, one-half teaspoon salt, one-half teaspoon mace, beat thoroughly and add enough flour to make dough stiff enough to handle. Roll out, cut in forms and fry in deep hot lard.

BLANCHE KAMMERER.

DOUGHNUTS—Three eggs, one cup sugar, one cup milk, butter size of an egg, salt to taste, a little grated nutmeg, two and one-half teaspoons baking powder, flour to make soft dough. Turn out on floured board, roll one-half inch thick, cut with doughnut cutter, fry in deep hot lard.

KATE MLNARIK.

SOUR MILK DOUGHNUTS—Three eggs, one and one-half cups sugar, four tablespoons butter, one cup sour cream or milk, one teaspoon baking soda, one-half teaspoon salt, one teaspoon nutmeg, sufficient flour to make a stiff dough. Set in a cold place over night. In the morning set in a warm place for two hours, roll out, cut with doughnut cutter, fry in deep fat.

MAY FRIEDL.

DOUGHNUTS—One egg, one cup sugar, one teaspoon melted lard, one-half cup sour milk, one-half teaspoon soda, one-half teaspoon grated nutmeg, pinch salt, one and one-half cups flour. Roll, cut and fry in hot lard.

CECELIA BARTA.

CHOCOLATE DOUGHNUTS—One cup sugar, one-half teaspoon salt, three cups flour, two teaspoons baking powder, two eggs, one tablespoon melted butter, two tablespoons melted chocolate, one cup milk and teaspoon vanilla. Sift together flour, salt and baking powder. Beat eggs, add sugar, butter, milk and vanilla and, last, the dry ingredients. Make dough just stiff enough to handle. Roll out on floured board one-half inch thick, cut with doughnut cutter and fry in deep hot lard.

LENA KRACHT.

SMALL CHOCOLATE CAKES—Two tablespoons butter, one cup sugar, one-half cup water, one and one-half cups flour, pinch of salt, one teaspoon baking powder, two eggs, four tablespoons grated chocolate melted, one teaspoon vanilla. Bake in muffin tins.

JULIA DENK.

LITTLE FEATHER CAKES—Cream one cup sugar with two level tablespoons butter, add beaten yolk of one egg, one-fourth cup of milk, one-fourth cup of water, two cups of flour sifted with two teaspoons of baking powder, flavor to taste. Last of all add beaten white of egg. Bake in muffin tins and cover with any desired icing.

MAY FRIEDL.

GINGER CUP CAKES—One-fourth cup butter, one-fourth cup brown sugar, one and one-half cups flour, one-half teaspoon cinnamon, one-fourth teaspoon cloves, pinch of salt, one egg, one-half cup molasses, one teaspoon soda, one-half cup boiling water, one tablespoon ginger. Cream butter and sugar, then add the egg. Mix and sift dry ingredients and add alternately with hot water and molasses. Bake in muffin tins.

ANNA KADLEC.

CUP CAKES—Four level tablespoons butter, four rounding tablespoons sugar, one egg well beaten, three-fourths cup milk, one and three-fourths cups Swansdown pastry flour, four level teaspoons baking powder sifted with flour, one-half teaspoon salt, one-half cup chopped pecans. Cream the butter, add sugar gradually, add the beaten egg, then the milk and dry ingredients and nuts. Bake in moderate oven.

MARIE PAIDAR.

KOLACKY or TARTS AND RAISED FRIED CAKES

RAISED KOLACKY OR BUTTER TARTS—Raise one cake compressed yeast in one-half cup of milk and tablespoon of sugar. Sift one and one-fourth pounds of flour, and into one-third of this rub one-half pound of butter until smooth and set in cool place. Mix together one cup of warm milk, two well beaten yolks, the raised yeast, remaining two-thirds of flour, level teaspoon of salt, pinch of mace, cover and put in warm place to raise. Then roll out each dough separately, place butter dough on raised dough, fold over three times lengthwise, pound it down, let raise, then fold three times crosswise, pound down again, let raise, then lengthwise and crosswise once more. Roll out, cut in squares, put filling in each square, bring opposite corners together, pinch tight, let raise, brush with beaten egg, sprinkle with chopped almonds and bake.

MATILDA CERVENY.

KOLACKY (RAISED TARTS)—Dissolve two cakes of Fleischman's yeast in one cup of lukewarm milk and one tablespoon of granulated sugar. Set in warm place to raise. Cream one-fourth pound of clarified butter, one-fourth pound fresh butter, three tablespoons of powdered sugar, grated rind of one-half lemon, one-half teaspoon of salt, and pinch of mace. Add six yolks well beaten, then the raised yeast, one pound and one-half cup of flour, and the beaten whites of four eggs. Beat until batter falls from spoon. Set aside to raise until light. Turn out on floured board, pat out one-half inch thick. Cut with small biscuit cutter, place on buttered tins about one inch apart, brush with melted butter, press down the center of each with fingers so as to raise a ridge around the edge. Fill with stewed fruit (see filling for Raised Fried Cakes). When well risen, bake in hot oven. This dough is delicious made into apple, peach, strawberry or plum cake or coffee cake or baked in tube pan, adding raisins and chopped walnuts or almonds. Clarified butter is made by cooking over slow fire until a very light brown.

*MARY JORDAN.
MARIE PAIDAR.*

KOLACKY—Cream one-half cup butter with six tablespoons powdered sugar, add a pinch of salt and grated rind of one lemon, then the beaten yolks of three eggs and white of one egg, one bottle cream, and last one-half pound flour sifted six times with two level tablespoons baking powder. Roll out about one-half inch thick, cut with small round cutter and place any desired filling in center and bake in moderate oven.

FRANCES KOLAR.

FROZEN TARTS—One pound of sweet butter, half a cup of cream, yolks of six eggs, two teaspoons of baking powder, three-quarters cup of powdered sugar, one teaspoon salt, one teaspoon of vanilla, one pound flour. Rub well one pound of butter with a cup of flour and set in cold place. Make dough of remaining flour, baking powder, sugar, salt, yolks of eggs, cream and vanilla, and work well. Roll out first dough, then roll out the second, place over the first, fold lengthwise, roll, fold crosswise, roll again, repeat until well mixed. Place on ice over night. Next morning roll out a quarter of an inch thick, cut with small biscuit cutter. Use prune filling, sprinkle with chopped almonds. Bake in moderate oven. *MAY FRIEDL.*

FROZEN TARTS—One-half pound butter, one-half pound lard, two tablespoons sugar, pinch of salt, two cups flour. Mix this together thoroughly, then add three-fourths cup ice cold water and mix quickly, adding more flour if necessary to make cookie dough. Roll out, thin on floured board, cut with cookie cutter and bake a light pink. Put two cookies together with strawberry jam or jelly or any desired filling between and sprinkle top with powdered sugar.

JENNIE RATAJIK.

BUTTER KOLACKY—Fourteen ounces of sweet butter, seven ounces of granulated sugar, twenty ounces of flour, three yolks, one-fourth pound almonds chopped fine. Sift flour and work in butter and sugar, then add yolks not beaten. Mix and knead until very smooth. Roll out about one-half inch thick and cut with a small glass or cutter. Make dent in center. Brush with slightly beaten white of egg and sprinkle with chopped almonds. Bake in moderate oven. When cool fill dents with jam or jelly.

ANNA KADLEC.

ICE KOLATCHEN—Dough No. 1—One cup flour, one cup butter. Have all materials and utensils cold. Rub the butter in the flour, then work into a dough. Set in a cool place to harden. Then prepare the following: Dough No. 2—One yeast cake, three-fourths cup sweet cream, six yolks of eggs, one and one-half cups flour. Dissolve the yeast in lukewarm cream, add eggs and the rest of the ingredients and beat until smooth. Roll out dough No. 1 and dough No. 2 one-fourth inch thick each separately and then place dough No. 2 on top of dough No. 1, pat and roll out together, keeping the paste a little wider than long and corners square. Now fold the ends of dough towards the center, making three layers, pat and roll. Repeat twice, turning the paste half way around each time before rolling. Now fold in a dampened napkin and set in a cool place over night to chill but not to freeze. Next morning roll the dough again, cut into rounds with biscuit cutter three inches in diameter, place on floured board and let rise in a warm place until light, several hours. Place a teaspoon of raspberry or pineapple jam on one-half of each piece, then fold over the other half and press edges together firmly. Brush the sides and top of kolatchen with whites of two eggs beaten not very stiff and roll in granulated sugar. Bake in moderate oven.

MAY JURENA.

FROZEN CHEESE TARTS—One pound sweet butter, one-half teaspoon salt, one pound flour, one pound cottage cheese. Mix well and set in ice box over night. In the morning roll out thin on floured board, cut in two-inch squares, fill with sliced peaches, preserved figs or jam. Pinch four corners together, place on buttered tin and bake in hot oven until a light brown.

CECELIA BARTA.

FILLED FRIED CAKES—Raise one yeast cake in a little cream and teaspoon sugar. Melt one-half cup butter, pour off so salt stays in pan. Warm one pint cream, add butter, two tablespoons sugar, four yolks well beaten, rind of lemon, little salt, two tablespoons rum or brandy, the raised yeast and enough flour to make a dough just stiff enough to handle. Roll out at once. Cut two rounds with biscuit cutter, place spoonful of filling on one, cover with the other round, pinch edges together tight. Place fried cakes in warm place, cover, let raise until light and drop in deep hot lard bottom side in first.

MILADA R. KOREN.

RAISED FRIED CAKES—Raise one yeast cake in half cup cream and a teaspoon sugar. Beat yolks of four eggs until light, add grated rind of one lemon, one cup lukewarm cream, two tablespoons powdered sugar, two tablespoons brandy, the raised yeast and enough flour, to which has been added a teaspoon of salt, to make soft dough. Cover and raise in warm place until double its bulk. Then pat out dough on floured board about one-half inch thick, cut with biscuit cutter, put small teaspoon of prune, apricot or poppy seed filling in center of each round, form ball by pinching edges together tightly, place on floured towel or board and when raised about one-half hour drop into deep hot lard and fry.

BLANCHE KAMMERER.

RAISED DOUGHNUTS—One cake yeast, one and one-fourth cups milk, one tablespoon sugar, four and one-half cups flour, one-half cup sugar, three tablespoons melted butter, one-fourth teaspoon mace, one egg, one-fourth teaspoon salt. Method: Dissolve yeast and one tablespoon sugar in lukewarm milk, add one and one-half cups flour and beat well, cover and set aside, to rise in warm place for about one hour, then add the rest of ingredients, knead lightly and place in well-greased bowl, cover and allow to raise about one and one-half hours. When light turn on floured board, roll to about one-third inch in thickness, cut with small doughnut cutter, let rise again on the floured board, then drop in deep hot fat. These doughnuts absorb very little fat.

MAY FRIEDL.

FILLED FRIED CAKES OR SISKY—Break one yeast cake in a little warm cream and teaspoon sugar and set in warm place to raise. Beat yolks of four eggs until creamy, add four tablespoons melted butter, two of sugar and beat well, then add one cup of warm cream, half teaspoon salt, two tablespoons brandy or rum, raised yeast and enough flour to make soft dough, about three-quarters of a pound. Set in warm place to raise, then turn out on floured board, pat out one-half inch thick, cut in small squares and put a teaspoon filling on each square. Fold over and pinch the edges together tight, cover and allow the doughnuts to raise until light. Drop in hot lard and fry until brown, being careful they are cooked through. Filling: Stew prunes with a few slices of lemon, when tender strain and remove stones, chop fine, sweeten and add cinnamon to flavor. Pineapple filling: Strain a can of shredded pineapple. Boil pulp with enough sugar to sweeten until thick. Set aside to cool. Poppy seed filling: Grind poppy seed fine and add grape jelly to make a paste, or you can boil the ground poppy seed in milk, sugar, little syrup, pinch of salt, and when cool thin with cream. Apricot filling: Stew apricots, when tender strain, press through a coarse sieve and sweeten to taste.

FRANCES KOLAR.
MARY JORDAN.

PRESERVES, PICKLES AND RELISHES

JIM JAM CONSERVE—One quart currant juice, one quart raspberry juice, one pound seeded raisins, two oranges sliced, adding the yellow rind cut in small pieces, and five pounds sugar. Put all except sugar in a porcelain lined kettle over the fire, put the sugar in a shallow drip pan in the oven. When the fruit and juices have cooked about three-quarters of an hour add the hot sugar, allowing to boil up as you would jelly. Pour in jelly glasses.

MARIE PAIDAR.

CRANBERRY CONSERVE—Take three pounds cranberries, one pound seeded raisins, four large oranges peeled, seeded and cut into small pieces, and three pounds of sugar. Cook gently about twenty minutes, take from fire, add one pound walnut meats and cool.

MARIE E. TUREK.

CRANBERRY CONSERVE—Three quarts cranberries, two pounds raisins, juice and rind of four oranges, five pounds sugar and one cup broken nut meats. Chop cranberries, peel oranges very thin, put rind through food chopper. Place all ingredients except nuts in granite sauce pan and cook very slowly until thick, about one and a half hours. Add nut meats, bring to a boil and pour into glasses and seal when cold. Good to serve with all meats.

LENA KRACHT.

RHUBARB CONSERVE—To three pounds of pie plant add three pounds of sugar and the juice of three lemons. Cook thirty minutes. Then add the grated rind of three lemons and one-half pound chopped almonds. Cook thirty minutes longer.

ANNA KADLEC.

RHUBARB CONSERVE—Four pounds rhubarb, four pounds sugar, two oranges, one lemon and one pound of small raisins. Peel and cut into pieces, add raisins and sugar. Boil together very slowly.

BLANCHE KAMMERER.

PLUM CONSERVE—One basket blue plums, remove stones and put through food chopper, four pounds sugar, one pound seeded raisins, one pound walnut meats cut in small pieces, juice of three lemons, juice of four oranges, rind of two oranges put through food chopper. Boil forty minutes, stirring frequently; add nuts last. Seal while hot.

CECELIA BARTA.

PLUM CONSERVE—One basket blue plums, three pounds sugar, one pound seedless raisins, three oranges, pulp and peeling. Boil until thick.

ROSE WASKA.

APRICOT AND PINEAPPLE CONSERVE—Pare, remove eyes and core of one large or two medium sized pineapples. Cut up fine, add two cups water, cover and gently cook until tender. Put one basket (about six dozen) apricots into a shallow dish and cover with boiling water; let stand four minutes, drain and cover with cold water. Remove skins, cut in half and remove pits. Add to pineapple, measure and turn into preserving kettle. Allow three cups of warm sugar to every four cups of fruit and juice. Boil very slowly until thick and clear. Should be delicate amber color.

MILADA R. KOREN.

CHERRIES IN CURRANT JELLY—Two quarts currant juice, eight pounds sugar, two quarts stemmed and pitted cherries. Wash, mash and cook slowly at first as many currants with stems as will make two quarts of strained juice. Let juice come to a boil. Add sugar and skim. Add cherries and cook slowly and steadily from ten to fifteen minutes. Pour in jelly glasses, cover and keep in a dry, cool place.

ANNA KADLEC.

APRICOT MARMALADE—Pour boiling water over apricots, let stand about four minutes. Peel and remove stones, then press through sieve. Add three-fourths cup of sugar to each cup of fruit and cook from one-half to three-fourths of an hour. Stir frequently to keep from burning.

JULIA M. FARA.

CRABAPPLE MARMALADE—Core, but do not peel crabapples. Boil cores with enough water to cover about one-half hour, strain. Boil crabapples with very little water until well broken, then put through a colander to separate skin from pulp. To this pulp add the juice from cores and boil until quite thick, then to each pound of fruit add juice of one lemon and three-fourths pound sugar, boil forty-five minutes longer and can in jars or jelly glasses.

GENEVIEVE ENGELTHALER.

GRAPEFRUIT MARMALADE—One large grapefruit, one large orange, one large lemon. Scrub fruit, cut in half, seed and take out cores. Chop very fine. Measure and to every cup of the fruit add two cups of cold water. Put in agate or china vessel and let stand twenty-four hours. Longer will do no harm in cold weather. Put on the stove and let it come slowly to a boil. Cook for twenty minutes and set away for another twenty-four hours. Then measure again and for every cup of fruit allow a cup of sugar which you heat in the oven in a shallow pan before adding to fruit. Boil the fruit hard for twenty minutes, then add sugar and boil moderately until the fruit jellies on a spoon dipped into it. This amount will make about ten ordinary jelly glasses full, if boiled neither too long nor too thick.

MILADA R. KOREN.

TOMATO JAM—Scald, peel and cut six pounds of tomatoes in small pieces. Add three cups sugar, one stick cinnamon and the peel of one orange cut fine. Boil until transparent.

MARIE E. TUREK.

STRAWBERRY JAM—Stem berries, wash well and to one cup berries allow three-quarters cup sugar. Let stand about three hours until juice forms. Boil three-quarters of an hour and seal boiling hot.

BLANCHE KAMMERER.

STRAWBERRY AND PINEAPPLE JAM—Run pared and cored pineapple through a food chopper. Take equal parts of strawberries and pineapple. To every five cups of fruit add four cups of sugar. Let stand several hours. Put in preserving kettle. Let cook gently until clear and thick. Put into jelly glasses. Cover and set in a cool dry place.

MARY JORDAN.

STRAWBERRY AND APRICOT JAM—Two cups strawberries, two cups ripe apricots, four cups granulated sugar. Scald and skin apricots and quarter before measuring. Leave strawberries whole. Put fruit and sugar over low fire at first so as to get syrup. Then let boil slowly about forty-five minutes.

ROSE WASKA.

FILLED CURRANTS (Bar-le-Duc)—Ten cups large currants stemmed, ten cups sugar. Add sugar to currants washed and stemmed, and let cook slowly and steadily from twenty to twenty-five minutes. Pour in jelly glasses, cover and keep in a dry, cool place.

ANNA KADLEC.

BAKED PEACHES—Scald and skin peaches, cut in halves and pack into fruit jars as full as possible, set on covers loosely and place jars in baking pan containing about one inch of warm water. Bake in moderate oven twenty minutes until peaches are soft. In the meantime make a syrup of sugar and water, ten cups water to eight of sugar for ten quarts of peaches. When fruit is baked remove covers, put on rubbers, fill with boiling syrup and seal. Strawberries and other small fruit can be preserved the same way, only a richer syrup is required.

BLANCHE KAMMERER.

SWEET PICKLED PEACHES—One-half peck of peaches, two pounds sugar, one pint vinegar, one ounce stick cinnamon, one tablespoon whole cloves. Peel peaches. Boil sugar, vinegar and spices, which have been tied in cheese cloth twenty minutes. Remove spices, put peaches in syrup and cook until soft, using one-half peaches at a time. Seal while hot.

MARIE PAIDAR.

OLD FASHIONED CRANBERRY SAUCE—One quart cranberries, one cup water, two cups sugar, five good sized apples sliced thin. Cook until berries are broken and apples soft.

MARIE E. TUREK.

CINNAMON APPLES—Eight apples cored and peeled, make a syrup of two cups sugar, one cup water and one-fourth pound candy cinnamon drops. Boil ten minutes. Set the apples in a large sauce pan, one next to the other, pour over the hot syrup and boil slowly, basting continually until apples are tender. Remove apples to platter. Boil syrup down one-half and pour over apples. Serve cold as a garnish for meats.

MARIE PAIDAR.

BAKED CRANBERRIES—One quart cranberries, one cup water, three cups sugar. Mix, put in pan and bake until cranberries are tender.

CECELIA BARTA.

CRANBERRY MOLD—One quart cranberries, two cups water, one large cooking apple cut in thin slices. Boil until skins of cranberries burst, then press through sieve, add two cups sugar and boil fifteen minutes, pour into mold.

BLANCHE KAMMERER.

CRANBERRY JELLY—One cup water, one cup sugar, to every pint cranberries. Stew the berries in one cup of water in covered sauce pan until they burst open, and are tender. Strain through coarse sieve and add sugar. Let boil one minute, pour into mold and set aside to cool.

JOSEPHINE HONSIK.

CHUTNEY—Clean and put through grinder one dozen large, green tomatoes, eight large apples, six medium onions, three red peppers, one and one-half pounds of raisins. Boil together three pints of vinegar, two tablespoons of mustard seed, two tablespoons of salt and two pounds of sugar. When cool mix thoroughly into vegetables and seal cold.

FLORA V. VOCKEL.

PEPPER RELISH—Twelve green peppers, twelve red peppers, fifteen good sized onions, one quart vinegar, two tablespoons salt, two cups sugar. Chop peppers, scald with boiling water and let stand five minutes. Drain. Mix peppers with other ingredients and boil fifteen minutes. Seal while hot.

CECELIA BARTA.

CORN RELISH—Two dozen ears corn, one head cabbage, four green peppers, two red peppers, ten onions, one smallest can Coleman's mustard, one and one-half quarts vinegar, one teaspoon tumeric, two cups sugar, three tablespoons salt. Cut corn from cob, chop cabbage, peppers and onions. Put vinegar to boil, add sugar and salt. Wet mustard and tumeric with cold vinegar to make a paste. Add to vinegar and stir until smooth. Then add vegetables and cook one-half hour. One tablespoon of celery seed may be added. Seal hot.

MARY KLENHA.

CORN RELISH—Ten cups corn cut from cob, ten cups cabbage chopped, two red peppers chopped, two teaspoons mustard seed, two teaspoons celery seed, three cups sugar, two quarts vinegar, two tablespoons salt and one-half teaspoon tumeric. Boil one-half hour and seal hot.

ROSE HAVLATKO.

CUCUMBER RELISH—Three quarts cucumbers peeled and sliced, one quart onions peeled and sliced, sprinkle with one-fourth cup salt and let stand one hour and drain. Add one heaping tablespoon celery seed, one heaping tablespoon white mustard seed. Heat one quart vinegar, one-half cup water, one-half cup sugar and one teaspoon cayenne pepper, add cucumbers and onions, let come to boil and can while hot.

CECELIA BARTA.

YELLOW CUCUMBER PICKLES—Two dozen yellow cucumbers, twelve cups vinegar, eight cups sugar, two red peppers, one-fourth pound mustard seed. Peel cucumbers, cut in pieces lengthwise, remove seeds and sprinkle with salt, and let stand over night. In the morning drain, scald with boiling water and let stand about four hours. Put vinegar and sugar to boil, then add a part of the cucumbers, boil until clear, place into jars, adding more to boil until all are used. Chop red peppers, add celery seed and peppers to jars, pour over the boiling vinegar and seal.

KATE MLNARIK.

SWEET PICKLES—Soak for forty-eight hours a peck of small cucumbers in brine that will float an egg. Take out, put in fresh water about three hours, drain well and pack into jars and pour over the following and seal: One gallon white vinegar, three and one-half pounds sugar, two tablespoons pickling spices. Boil about ten minutes.

JULIA M. FARA.

SWEET PICKLES—Wash and cover small cucumbers with a brine made in the proportion of one-half cup salt to one quart of water. Let stand three days, drain. Then cover with half water and half vinegar for five days, drain again, throwing away this liquid. Make a pickle of two quarts of vinegar, one pound of sugar, tablespoon pickling spices in a bag, boil and allow to cool. Pack pickles in jars, add one-half teaspoon mustard seed to each jar, fill to overflowing with cold vinegar and seal.

GENEVIEVE ENGELTHALER.

SWEET SOUR PICKLES—Freshen pickles in cold water, drain, cover with boiling water, let stand five hours and drain again. Boil one quart cider vinegar, one cup sugar, one heaping tablespoon salt, one teaspoon pickling spices in bag. Either heat pickles in brine and bottle boiling hot or pack pickles in jars and pour boiling vinegar over them and seal at once.

BLANCHE KAMMERER.

PICKLED CUCUMBERS—Four quarts medium sized cucumbers sliced, one red pepper cut in small pieces, two cups sugar, two teaspoons celery seed, two teaspoons mustard seed, one teaspoon ground tumeric, two quarts vinegar. Let pickles stand in a brine over night, drain. Mix other ingredients with vinegar, let boil a few minutes, add cucumbers and red pepper, let stand five minutes and can.

KATE MLNARIK.

OLIVE OIL PICKLES—One peck medium size cucumbers, eight small onions, slice and put in salt brine over night. Drain well, add four red peppers chopped, one-half cup mustard seed and one-half cup olive oil. Bring to a boil eight cups cider vinegar and one cup of sugar. Let cool, then mix with other ingredients and put in jars.

MARIE PAIDAR.

DILL PICKLES—Soak in brine over night and then rinse. Pack in jars with a few sprigs of dill. Boil four cups water, one cup vinegar, one-third cup salt and one teaspoon alum. Pour over pickles and seal.

JULIA M. FARA.

DILL PICKLES—Wash and pack pickles in quart jars, adding dill between. To each jar add one-half cup vinegar, one level tablespoon salt, heaping tablespoon sugar and scant teaspoon alum. Fill rest of jar with water, place covers on loosely and when all jars are filled place them in a boiler with water up to necks of jars. When water boils and pickles start to turn yellow seal at once.

MARY KEC.

MUSTARD PICKLES—Clean and slice one quart cucumbers, one quart onions, one quart cauliflower, two bunches celery, four red and green peppers and one quart little green tomatoes. Soak in brine for twenty-four hours and then drain. For dressing, mix three pints vinegar, one cup sugar, four tablespoons of dry mustard, two tablespoons flour, one tablespoon tumeric. Mix well, then boil and when thick add the pickles and seal hot.

JULIA M. FARA.

CHOW CHOW—One quart large cucumbers cut small, one quart small cucumbers left whole, two quarts white onions, one pint green tomatoes cut up, one quart green beans cut up, three heads cauliflower, six green peppers chopped, six red peppers chopped, two tablespoons curry powder, two tablespoons tumeric, one tablespoon celery seed, one-half pound Coleman's mustard, one and one-half cups flour, two cups sugar, one gallon cider vinegar. After preparing put all vegetables in separate pans in strong salt water over night. In the morning drain all well and scald in boiling water, not letting them get too tender. Mix other ingredients in bowl with cold cider vinegar, put remaining vinegar on stove and when it boils add the mixture, and after having boiled fifteen minutes add vegetables after having been thoroughly drained. Seal while hot. Peppers are not included in the soaking.

MARIE PAIDAR.

CHOW CHOW—Cut into small pieces one-half peck pickles, one-half peck onions, one-half peck green tomatoes, one-quarter peck green beans, four heads cauliflower and four green peppers. Put into salt water over night. In the morning put all into two quarts vinegar and let come to a boil. Pour off vinegar and now prepare one quart vinegar, a little sugar, three pints prepared mustard. Let this come to a boil, then add vegetables, mix well, and bottle very hot.

ANNA BROZ.

CATSUP—One bushel tomatoes, sixteen large onions, eight cloves of garlic, six red peppers cut in pieces, four tablespoons salt, three tablespoons black pepper, three tablespoons ground mustard, one tablespoon ground cinnamon, one tablespoon ground cloves, three pints vinegar, one-half pound sugar. Boil tomatoes, onions, peppers and garlic about two hours. Let stand over night. Strain through a large sieve. Let come to a boil, add spices and salt. Boil slowly until thick. Just before removing from fire add the sugar and vinegar.

CECELIA BARTA.

CATSUP—Boil together until soft one box tomatoes, four large onions, one and one-half dozen small hot red peppers, strain through seive. Put to boil with one dozen sprigs parsley, two bay leaves, one tablespoon whole celery seed and one-half teaspoon grated garlic tied up in a bag also one tablespoon each of ground black pepper, cloves, level teaspoon mace, four tablespoons salt, three cups sugar, boil five hours stirring well, then remove spice bag, add three-fourths cup vinegar and boil about an hour longer. Seal hot.

MARY JORDAN.

TOMATO RELISH—Scald and skin and chop one peck of tomatoes, then chop six large onions, four red peppers, one bunch of celery and mix together. Put into bag and drain over night. Boil two quarts of vinegar, two pounds of sugar, two ounces of mustard seed, one-half cup of salt. Pour over the rest and bottle and seal.

MARIE E. TUREK.

CELERY SAUCE—Thirty tomatoes skinned and cut in half, four large stalks celery cut in small pieces, six red peppers and six large onions put through food chopper, four cups vinegar (white), one and one-half cups sugar and three tablespoons salt. Boil three hours. After it begins to boil, seal hot.

BLANCHE KAMMERER.

CHILI SAUCE—One peck tomatoes skinned and cut in pieces, two cups chopped onions, one cup chopped red peppers, five stalks celery chopped, one-half cup salt, one cup sugar and three pints vinegar. Boil three hours after it comes to a boil and bottle hot.

MILADA R. KOREN.

CHILI SAUCE—Twelve large ripe tomatoes, two green peppers, one red pepper, two large onions, two tablespoons salt, four tablespoons sugar, one tablespoon cinnamon, two cups vinegar. Peel tomatoes and onions and chop fine. Mix with other ingredients and boil until thick. Seal hot.

KATE MLNARIK.

PICKLED MUSHROOMS—Wash carefully in several waters, fresh mushrooms, little ones preferred, and boil in salted water about twenty minutes, then drain. Bring to a boil three cups vinegar, two cups water, a few whole allspice, whole peppers, salt and a little sugar. When this is boiling drop in mushrooms, boil five minutes and seal boiling hot.

MARY KEC.

CANDIES

CARROT CANDY—Two cups of grated carrots, two cups of sugar, juice and rind of one orange, scant teaspoon of ground ginger, boil until thick, add chopped nuts, set aside to cool, then form in balls and roll in granulated sugar.

MOLASSES CANDY—Boil together sixteen tablespoons of syrup, twelve of sugar and two of butter until brittle in cold water, add pinch of soda, little vanilla, four tablespoons of chopped nuts and pour on buttered pan until cool enough to pull.

BUTTERSCOTCH—One pound of brown sugar, one cup of water, two tablespoons of vinegar, cook slowly for ten minutes, then add two tablespoons of butter and boil until a drop hardens in cold water. Pour into buttered tins and as it cools mark off into squares.

BLANCHE KAMMERER.

BUTTERSCOTCH CANDY—One cup sugar, one cup Karo syrup, one tablespoon vinegar, butter size of an egg. Boil until a drop in cold water becomes hard, add vanilla to flavor and pour on buttered tin. When cool mark into squares.

MAMIE JINDRICH.

PENOUCI—Boil one and one-half cups of brown sugar, one-half of white sugar, three-quarters cup of milk, butter size of walnut until a drop is quite firm in cold water, then add one cup of chopped nuts, little vanilla, beat until candy thickens and pour in buttered tin, mark off into squares.

BLANCHE KAMMERER.

MAPLE FLUFFS—One cup maple sugar, one-half cup brown sugar, one-half cup water, one-fourth teaspoon cream of tartar, six marshmallows, white of one egg. Boil first four ingredients in saucepan until a few drops become brittle in cold water, then add marshmallows broken, let stand five minutes, then pour over the stiffly beaten white of egg. Beat up until light and when it begins to harden drop from teaspoon on oiled or greased paper. Place halved candied cherries or nutmeats in center of each piece and let cool.

MARY JORDAN.

CHOCOLATE FUDGE—Two squares bitter chocolate, one-half cup milk, two cups sugar, one-third cup Karo syrup, two tablespoons butter, one teaspoon vanilla. Grate chocolate and mix with all the ingredients except the vanilla. Cook slowly, stirring occasionally. Cook until it forms a soft ball when dropped into cold water. Remove from fire, add vanilla and beat until it begins to thicken. Pour into a buttered pan and when nearly cold cut in squares.

KATE MLNARIK.

MAPLE FUDGE—One pound of medium brown sugar, one cup of sweet cream, one tablespoon of butter and one teaspoon of vinegar. Boil until a little dropped in cold water is firm. Remove from fire, beat until it thickens, add one cup of pecans chopped coarse.

MARIE PAIDAR.

MARSHMALLOW FUDGE—Two cups sugar, one cup milk or cream, two squares bitter chocolate, one tablespoon butter, one-half pound marshmallows. Heat sugar and milk, add chocolate and boil until a drop in cold water forms a soft ball. Add butter and then gradually add the marshmallows, stirring until dissolved. Cool in buttered pans and cut in squares.

MARY JORDAN.

MAPLE FUDGE—One cup of granulated sugar, one cup of brown sugar, one-fourth cup of milk, one teaspoon of vanilla, one tablespoon of butter, one-half cup of chocolate. Boil until a drop in cold water is firm. Pour on buttered tin. When cool cut into squares.

JULIA M. FARA.

DIVINITY FUDGE—Two cups of granulated sugar, one-half cup of syrup, one-fourth cup of hot water, one cup of chopped nuts. Boil ingredients until it threads from fork, flavor with vanilla, add nuts, and pour over beaten whites of two eggs, and beat until stiff. Cut in squares.

JULIA M. FARA.

FUDGE—Scrape or grate one-half cake bitter chocolate, add two cups sugar, pinch salt and tablespoon butter. Boil until a drop in cold water forms a soft ball, add teaspoon vanilla and chopped nuts if desired and beat until thick and pour quickly into buttered pan.

MAMIE JINDRICH.

PEANUT BUTTER FUDGE—Two cups of sugar, one-half cup of milk, two heaping tablespoons of peanut butter, few drops of vanilla. Boil all together five minutes. Take from fire and beat until it thickens. Pour on buttered platter and cut into squares.

JULIA M. FARA.

CREAM FUDGE—Two cups of sugar, pinch of salt, one tablespoon of molasses in a cup and fill the cup with milk, one teaspoon of butter, one-half teaspoon of vanilla, one square unsweetened chocolate. Stir the above ingredients except the butter and vanilla. Boil until a soft ball will form when dropped into cold water. Remove from fire, add butter and vanilla. Beat until thick. Pour into a buttered pan.

GENEVIEVE ENGELTHALER.

ORANGE STICKS—One-half cup sugar, peel of an orange, one-fourth cup hot water. Wipe the orange, remove the peel in quarters and cut it in narrow strips. Place peels in saucepan. Cover with cold water let boil up once and drain. Repeat five times to extract the bitter taste. Heat the sugar with hot water and when dissolved add the orange peel. Cook slowly until the syrup is nearly evaporated, drain and roll the strips in granulated sugar.

MARIE PAIDAR.

COCOANUT CANDY—One and one-half cups sugar, one-half cup milk, two teaspoons butter, one-third cup cocoanut, one-half teaspoon vanilla or lemon extract. Put butter in saucepan; when melted add sugar and milk and stir until sugar is dissolved. Boil twelve minutes, remove from fire, add cocoanut and vanilla, and beat until creamy and mixture begins to sugar slightly. Pour at once into a buttered pan and mark in squares.

MARY JORDAN.

POP CORN BALLS—Boil one cup sugar, one-half cup water five minutes, add two tablespoons molasses, butter size of a walnut, one-half teaspoon salt and boil slowly, stirring only enough to keep from burning, until a drop in cold water becomes hard. Pour over three quarts of popped corn stirring until corn is evenly coated, then quickly form into balls. This syrup poured over one-half package of puffed rice and put into greased pan makes good puffed rice brittle.

BLANCHE KAMMERER.

BEVERAGES

FRUIT PUNCH—Two quarts strawberries mashed, juice of two lemons, juice of three oranges, three quarts water. Stand in cool place four hours, strain, add one and three-fourths pounds sugar. Stir until sugar is dissolved and strain again. Serve with crushed ice.

MARY KEC.

FRUIT PUNCH—One cup water, one cup grated pineapple, one cup sugar, one-half cup lemon juice, one cup orange juice, one-half cup fruit juice, one and one-half cups tea, water or ice to dilute. Cook pineapple and water ten minutes, add sugar and cook five minutes more, cool, add other ingredients and strain. Use two tablespoons tea to make one and one-half cups tea. Any kind of fruit juice (grape, peach, raspberry, etc.) may be used. Add tea just before diluting with ice water.

BERYL CISLER.

FRUIT PUNCH—One bottle Catawba grape juice, one bottle ginger ale, one bottle Apollinaris. Serve in pitcher or punch bowl. When served in pitcher have a long slim piece of ice, a few sprigs of mint, a slice of cucumber rind, peel of one orange, cherries, strawberries, raspberries, slices of peach or pineapple, as the season furnishes. After these are arranged, pour in grape juice and ginger ale at the same time, adding the Apollinaris at the last moment. If it is not sweet enough add a little sugar syrup. Serve from the pitcher into small glasses, in which a sprig of mint has been placed. Sugar syrup is made by boiling for ten minutes one cup sugar and one-half cup water. Let cool.

BERYL CISLER.

PINEAPPLE PUNCH—One quart cold water, two cups sugar, one cup orange juice, one-half cup lemon juice, two cups chopped pineapple. Boil water, sugar and pineapple twenty minutes, add fruit juice, cool, strain and dilute with ice water.

MARIE PAIDAR.

GINGER PUNCH—One quart cold water, one cup sugar, one-half cup lemon juice, one-half pound Canton ginger, one-half cup orange juice, chopped ice. Chop ginger, add to water and sugar and boil fifteen minutes. Add orange and lemon juice, cool, strain and add chopped ice to dilute.

MARY JORDAN.

TEA PUNCH—One tablespoon tea, one quart boiling water, two cups sugar, juice of six lemons, juice of two oranges, one pint Apollinaris. Place tea in large earthenware pitcher, pour on the water, cover well with folded napkin, let stand five minutes and strain. Add sugar and the fruit juices and a few crushed mint leaves if desired. Cool and when ready to serve add ice and the chilled Apollinaris.

MARY JORDAN.

GRAPE JUICE AND GINGER ALE—Mix equal parts of grape juice and ginger ale and serve ice cold.

MARY JORDAN.

DANDELION WINE—Four quarts of dandelion blossoms, four quarts water, four pounds sugar, two lemons sliced, two oranges sliced, one cake yeast. Mix blossoms, lemons, oranges, sugar together and pour over them the boiling water. Let stand until lukewarm, add the yeast cake crumbled. Let all stand twenty-four hours. Strain and put into a two-gallon jar. When fermentation ceases, strain through a cheesecloth and bottle.

MARY KEC.

GRAPE JUICE—Pick over and wash grapes. Place in kettle and let boil until the seeds are free. Strain while hot through bag. Measure and add an equal amount of water. To every quart of liquid add one cup sugar. Bring to a boil, and bottle and seal while hot.

CECELIA BARTA.

SOAP RECIPE—Two large tomato cans of strained grease, one can lye, two heaping tablespoons borax, one cup ammonia. Heat grease, pour into a bucket, dissolve lye in one quart of cold water and borax in one-half cup warm water. Stir all together five to ten minutes, then pour into a box lined with wax paper. When set cut into pieces. This soap floats and is white.

CECELIA BARTA.

HELPS AND HINTS

Marks on tables caused by hot dishes may be removed by kerosene rubbed in with a soft cloth.

Kerosene will brighten silver and zinc.

A tablespoon of kerosene in a boiler of clothes will greatly facilitate the cleaning.

Paint stains that are old or dry may be removed from cotton or woolen goods by chloroform, first covering the spots with butter or olive oil.

A teaspoon of cornstarch mixed with a cup of salt will prevent it clogging in the shakers.

Ginger poultices instead of mustard, prepared in the same way you would prepare a mustard poultice, will relieve neuralgia, and will not blister.

Saturate moth infested furniture with naphtha or benzine; it will not injure the color or fabric.

Ammonia will remove white spots from furniture.

Remove tea and coffee stains with boiling water.

Remove chocolate stains with borax and cold water.

Remove milk and cream with cold water.

Remove scorch with sunlight.

Remove grass stains with ammonia and water.

Remove ink stains with sour milk, lemon juice or salts of lemon.

To remove ink from white goods, soak half an hour in vinegar, wash, soak in solution of chloride of lime, wash.

Remove paint with turpentine or turpentine and ammonia.

To remove iron rust, moisten with ammonia, then use salts of lemon or oxalic acid, rinse in boiling water.

Remove medicine stains by soaking in alcohol.

Remove tar with kerosene, then warm water and soap.

Remove whitewash with strong vinegar.

TABLE OF WEIGHTS AND MEASURES

3 teaspoons liquid	equal	1 tablespoon
4 tablespoons liquid	"	$\frac{1}{2}$ gill or $\frac{1}{4}$ cup
16 tablespoons	"	1 cup
$\frac{1}{2}$ cup	equals	1 gill
2 gills	equal	1 cup
2 cups	"	1 pint
2 pints (4 cups)	"	1 quart
4 cups liquid	"	1 quart
4 cups flour	"	1 pound or 1 quart
2 cups butter, solid	"	1 pound
$\frac{1}{2}$ cup butter, solid	equals	$\frac{1}{4}$ pound, 4 ounces
2 cups granulated sugar	equal	1 pound
$2\frac{1}{2}$ cups powdered sugar	"	1 pound
$3\frac{1}{2}$ cups confectioners' sugar	"	1 pound
1 pint milk, or water	equals	1 pound
1 pint chopped meat (solid)	"	1 pound
10 eggs (without shells)	equal	1 pound
8 eggs, with shells	"	1 pound
2 level tablespoons butter	"	1 ounce
4 level tablespoons butter	"	2 ounces or $\frac{1}{4}$ cup
2 level tablespoons granulated sugar	"	1 ounce
4 level tablespoons flour	"	1 ounce

TABLE OF PROPORTIONS

- 1 measure liquid to 1 measure flour for pour batters.
 1 measure liquid to about 2 measures flour for drop batters.
 1 measure liquid to about 3 measures flour for dough.
 $\frac{1}{3}$ to 2 or more cakes compressed yeast softened in $\frac{1}{2}$ cup water to 1 pint liquid.
 $\frac{1}{2}$ cup liquid yeast to 1 pint liquid.
 2 slightly rounding teaspoons baking powder to 1 quart flour.
 $\frac{1}{4}$ teaspoon salt to 1 quart milk for custards.
 $\frac{1}{4}$ teaspoon salt to 1 cup, or 1 teaspoon to 1 quart sauce or soup.
 $\frac{1}{4}$ teaspoon salt to 1 pint flour.
 1 teaspoon flavoring extract to 1 quart custard, or cream.
 1 tablespoon flavoring extract to 1 quart mixture to be frozen.
 $\frac{2}{3}$ cup, or less, sugar to a quart milk for custards, etc.
 1 cup sugar to 1 quart milk or cream for ice cream.
 1 cup sugar for each dozen yolks used in ice cream.
 4 eggs to 1 quart milk for plain cup custard.
 6 to 8 eggs to 1 quart milk for custards to be turned from mold.
 $\frac{1}{4}$ package, or half an ounce, gelatine to scant pint liquid.
 3 cups water, more of milk, or stock, to 1 cup rice.
 1 ounce (2 tablespoons) butter, $\frac{1}{2}$ ounce (2 tablespoons) flour to 1 cup liquid for sauce.
 1 ounce (2 tablespoons) butter, $\frac{1}{2}$ ounce (2 tablespoons) flour to 1 pint liquid for soups.
 1 cup cooked meat, or fish cut in cubes, to $\frac{3}{4}$ or 1 whole cup sauce.
 Meat from $3\frac{1}{2}$ pound chicken equals about 1 pint, or 1 pound.

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